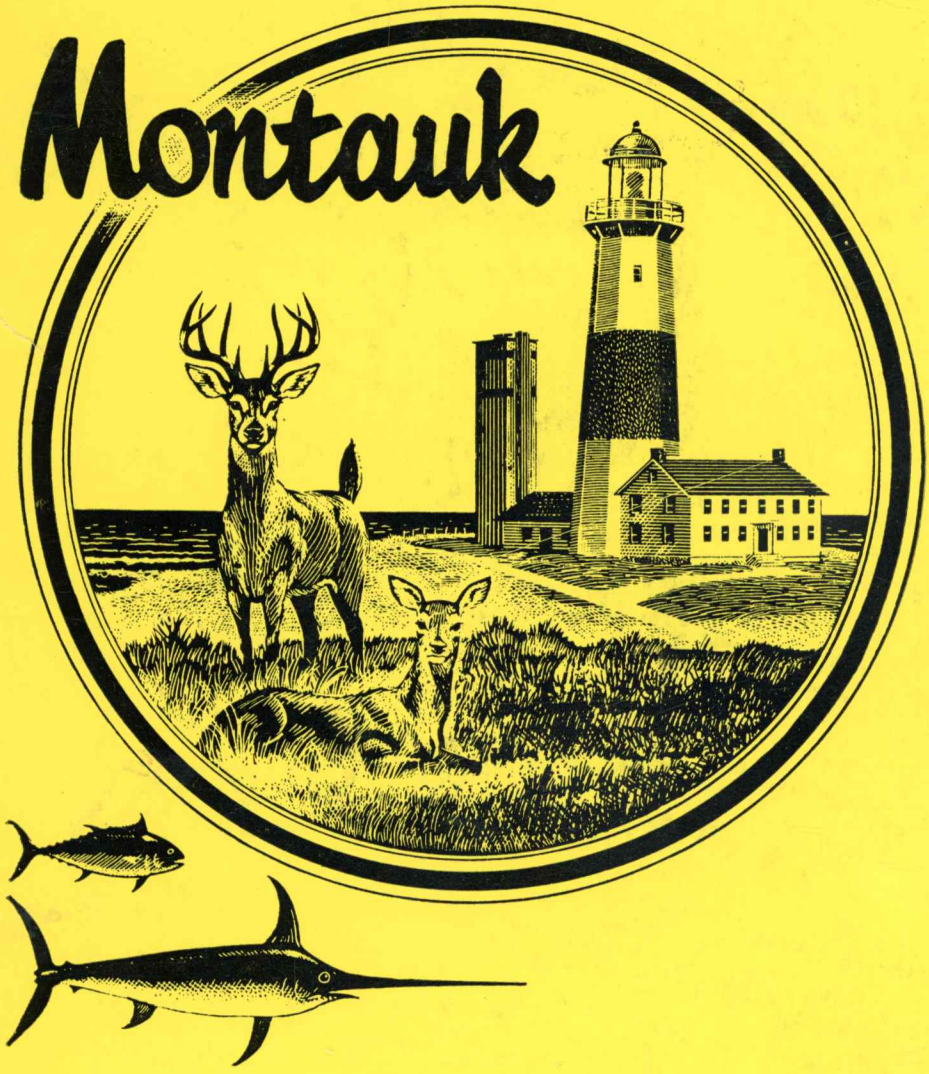
Montauk



Second Edition

Guide and Cook Book

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ILSE O'SULLIVAN

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MONTAUK

Guide and Cook Book

Published By

THE MONTAUK
CHAMBER OF COMMERCE

Second Edition

Montauk

by Hy Sobiloff

Montauk is green with trees
Rough with hills
Bouldered with infinity.

Montauk is seagull stare
And knotwood eyes
Wooded hopes of face and limb
Eroded embryos of time
Contoured from the restless current
Dinosaurs drifted into fancy's shape.

Montauk is outstretched invisibility
On the pinpricks of dawn
Beginnings and endings blown across sand
Circles spun from swamp
And cobwebs glistening with tears.

Montauk is height
And bird notes on a driftwood lyre
A grand stride of nature between ocean and cliff
A border of shrub and sand
A direction dissolved into the sea
Where lunar tides lap on the land.

Contents

Montauk Through the Centuries..... 5

Montauk Fish and Game Cookery..... 36

Montauk Fruit Creations..... 84

Montauk's Marine Gamefish..... 103

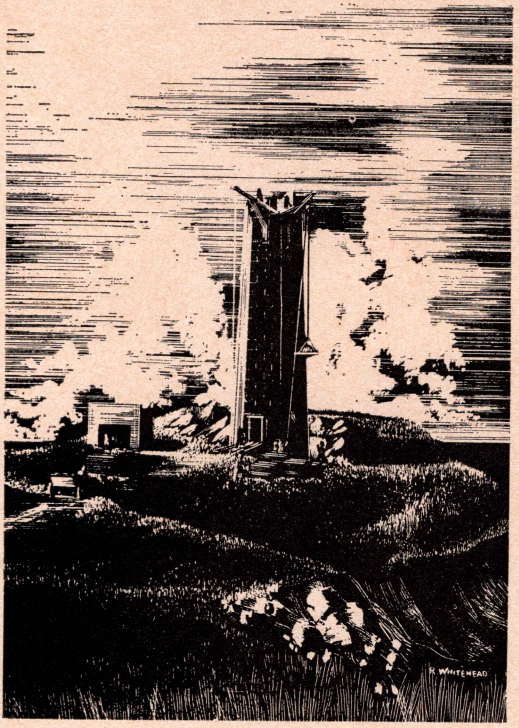
Handbook of Tackle and Bait Suggestions..... 123

Montauk's Fresh-Water Angling..... 141

Montauk Map and Directions..... 144

Guide to Motels, Hotels, Restaurants, Montauk's Famous Sportfishing Fleet, and Shops and Services..... 148

Words of Appreciation..... 208



Building of Montauk Light 1797

Sir T. D. A. O. August 18th 1795

The President has this day approved the proposals for Building a light House on Montauk Point, as made by you, on the 11th ultimo. You will therefore consider the same as mutually binding upon you and the United States. — The Contract in form will be prepared and transmitted, And you will be pleased as in the former instance to apply to provide Sureties to join you in the Bond for the execution. I am, Sir,

Your very Obed. Servt.
Signed Tench Coxe C. R.

Mr. John M'Comb Junr.
Bricklayer N. York

President George Washington himself authorized construction of a lighthouse at Long Island's easternmost tip in 1795. Reproduced here is the actual document, as directed by President Washington, announcing the authorization.

Montauk Through The Centuries

Once upon an ancient time, geologists tell us, a great sheet of ice covered the land. It was a huge glacier, several feet thick and laced throughout with many large rocks, like a cake filled with raisins. Southward over the land it had crept, eons before the dawn of Man's time. Then one day it ground to a rumbling halt, paused for a while, and began a slow retreat to the northland.

The great glacier melted into oblivion. But behind it the ice mass left cliffs which it had gouged out, and bays and little valleys. Behind it the great glacier also left a point of land which later was to be called Montauk. And as it retreated from this place it abandoned many of its boulders. As warmth and weather moved across the land, the boulders cracked to become large rocks; the rocks broke to become stones; and the stones split to form pebbles. The boulders are the geologists' books; the rocks, stones and pebbles their pages. Geologists can read them and tell you a story of the Montauk of a million summers ago.

But the stones can't tell the story of the coming of Man to Montauk. Not even Man himself can tell that. The Indians were the first to arrive. But when this happened, or from whence they came, there is no record. The redmen, unfortunately, were not much for keeping their own history.

But they were the first ones to come to Montauk—that much we know. Of their days before the settlers we know relatively little; and most of that was passed down by word-of-mouth legend, Indian fashion. Only with the coming of English settlers to eastern Long Island did there begin a written record of the region.

Then too begins our story of Montauk Point.

At the time of settlement of that eastern Long Island region, the land was owned and occupied by a tribe of Indians known as the Montauks, a name that is believed to be a corruption of "Meantacut," one of several variations of a word meaning "hilly place," an appropriate name for the locality. The Montauk Indians were a large and powerful tribe in their pre-colonial heyday. They probably were as fond of peace as anybody, but it is recorded that they could be war-like when the situation demanded it. It is also recorded that they could be very convincing when asking lesser tribes to join them. On the debit side of the fight ledger, the Montauks absorbed a drubbing every once in a while from other tribes, among them the Pequots, a hard-to-convince group from the other side of Long Island Sound. These periodic clobberings, we can assume, kept the Montauks' heads from getting too big for their war-bonnets.

The Montauks were an industrious people. They were farmers, in a manner of speaking, and raised large quantities of corn and other vegetables. Meat for their larder came from the woodlands, which were well-stocked with deer, pheasant, and other wild game. The waters around them abounded in the flounders, fluke, bluefish, striped bass and other finned game which anglers hunt today. There were clams for the digging too, and fish in the ponds dotting the rolling meadows. That the Montauks were fishermen as well as farmers, we also know. They had canoes of great size capable of carrying many braves on trips away from the beach.

At the time of the arrival of the first settlers in the Montauk-Hamptons region during the 1600s, a great chieftain by the name of Wyandanch was Sachem of the Montauks. He

was, in other words, president of the tribe. He also was chairman of the board which governed several lesser tribes thereabouts. This supreme leadership brought with it the title of Grand Sachem of Paumanake (an Indian name for Long Island). Moreover, two of Wyandanch's young brothers were chiefs of the Shinnecocks and Manhansets, two tribes united with the Montauks against the bellicose Pequots and Narragansetts to the north. Even then there was nothing like keeping political power in the family, you see.

For the most part, the Montauks' life seems to have been one of peace and plenty. There were, however, occasional discordant notes. These came in the form of the war-hungry Pequots, who periodically left their home villages in New England to bestow some mayhem on the Montauks. The Pequots' raids became more frequent; there were several bloody skirmishes. And finally the marauders became so oppressive that Wyandanch allied his forces with the English in Connecticut with the idea of erasing the Pequots. There ensued the lively battle of Mystic Fort, which broke the tribe's power forever.

There was unpleasantness with the Narragansetts too. This tribe, witnessing destruction of the Pequots, became alarmed at the English settlers' growing power. Their chief, Miantonomah, attempted to recruit other tribes in a common cause to annihilate the English. One of those he tried to enlist was the Montauks. Miantonomah presented a strong argument to Wyandanch, but the latter would have none of it. And it was just as well. Had the Montauks joined the Narragansetts in war against the English, they most certainly would have been swept into oblivion by the conflict.

Later, Ninigret, another chief of the Narragansetts, hatched a similar plot. He too approached Wyandanch, and was denied. In his wrath, Ninigret began with the Montauks. The conflict was waged with considerable vigor, and, as it turned out, was a contributing factor in the beginning of the end for the Montauks. In one retaliatory raid Ninigret's braves struck with great savagery and complete ruthlessness, burning wigwams, destroying cornfields, and slaying many of Wyandanch's bravest warriors. As a grand finale they carried off the Sachem's daughter.

As a result of the war with the Narragansetts, the Montauks were reduced to dire straits. Hard times fell upon them, and the mortal blow came with a sickness which swept through the tribe in 1658 and 1659. Among the victims was the great Wyandanch. What with all these calamities, and having lost its leader, the tribe was so disheartened that it sought the help and protection of English settlers in East Hampton. The aid and protection were given readily. And, as wards, so to speak,

of the settlers the surviving Montauks entered their remaining years.

The settlers and surviving Montauks seem to have lived together in something approximating harmony. Between them arose arrangements of mutual benefit. The Indians agreed not to barbecue any settlers, in exchange for which they were to receive protection against ambitious, stronger tribes. The redmen probably brought their neighbors fish and game, for which they received cloth, certain agricultural implements, and other merchandise. The Indians were allowed to fish in convenient places and hunt "upp and downe in the woods." They also could keep the fins and tails of any whales cast upon the beach (these items were highly esteemed as choice offerings to the Montauks' deities); and sometimes they were allowed to compete with the crabs for other portions of the carcass. Between them the Indians and settlers also reached amicable agreements concerning use of the land. The redmen were to have some for farming; the settlers used other portions for pasturing of cattle and sheep.

One thing the Indians could not have was a binge on settlers' liquor. A local law passed as early as 1655 forbade selling or giving "strong water" to the redmen in quantities more than two drams at a time—hardly enough for even a faint glow. Only with a written ticket from the presiding chief could the redmen purchase liquor in quantities up to one quart at a time. Violators among the settlers were subject to a fine of five shillings. Someone had gotten the idea, you see, that Indians and fire water do not mix.

What might be called official taking-over of the land at Montauk from the Indians began with a realty transaction labeled First Purchase in 1661. Signing the instrument, among others, for the redmen was Sunk Squaw (an appropriate name, all things considered), widow of Wyandanch and ruler of the remaining tribe. Among the settlers receiving the land described in the deed was Lion Gardiner, for whom nearby Gardiners Island is named. In the transaction a sizable expanse of Montauk became the property of the settlers. Still other large slabs of The Point changed hands in real estate transactions of 1670 and 1687.

In 1753-54 agreements were reached between Indians and settlers as to sharing of certain lands. The redmen were allowed to fence in and use as fields either a parcel of land west of Great Pond known as North Neck, or land east of Great Pond known as Indian Field. They could not occupy both parcels simultaneously, but they could switch from one to the other at their pleasure. By the same pact, settlers' cattle could pasture on Indian land from October to April, except in certain small fields. In another spasm of generosity the settlers granted

the Indians right to keep 250 swine, as well as horses and cattle, but the latter were not to exceed 50 in all. The Indians did not have the right to take in cattle and horses to pasture, nor could they sell or otherwise dispose of grass or hay on these lands, nor could they rent out land for planting.

By the last half of the 1700s the Montauks were swiftly en route to oblivion. In 1761 they numbered 12. Not too many years later there were but five or six pure-blood Montauks remaining . . . then none at all. Their last titular leader was Stephen Pharoah who departed for the Happy Hunting Ground in 1880.

EARLY MONTAUK

Most Americans think that cattle ranching in the United States began in the Far West in the rootin', tootin' days of the frontier. It will surprise them to learn that there was cattle and sheep ranching at Montauk Point nearly two centuries before it started in the land of Roy Rogers and Gene Autry. As already mentioned, cows and sheep nibbled Montauk's grass as early as the 1600s. In the 1700s The Point's pastures grazed sizable herds of these bovines. In 1775, according to one account, Montauk's cattle population numbered 2000, and there were 3000 to 4000 sheep. For those days it was ranching on a grand scale. There were no cowboys with hundred-dollar Stetsons and electric guitars, however.

Prior to the Revolutionary War, Montauk was a British Crown possession. When the struggle for independence came, The Point was part of it. Even then Montauk's strategic position, jutting out into the Atlantic and standing sentinel at the long approach to New York, was recognized by both forces. Just how strategic was demonstrated by an incident, rather amusing, which took place there in the spring of 1776.

Realizing that the British might very well attempt a landing at Montauk to secure supplies or for more dire purposes, General Washington stationed guards at The Point in March of '76. Later that month a fleet of enemy vessels was observed nearby, but apparently they were headed for Rhode Island. On April 7th armed enemy ships were discovered just offshore of Montauk, and an alarm was sounded. Hastily a small band of local residents was assembled as militia under a Captain John Drayton. The tiny army hurried to the place where the British were preparing to land. That the defenders were outnumbered was obvious; catastrophe appeared imminent. Then Capt. Drayton conceived a bold plan. Around one side of a hill in full view of the enemy he marched his company. Behind the hill they hastily changed coats and marched for the enemy's review again. The plan worked. The British, thinking the site was defended by a strong force of rebels, abandoned any attempt to land.

As you must have heard by now, the American Colonies won their independence from the Crown; and so did Montauk become party to that lusty, lively infant to be known as the United States.

Among Long Island's earliest industries was shore whaling, a specialized—and extremely dangerous—form of hunting the large mammals. In this shore whaling Montauk's strategic position far at sea stood it in good stead, for many of the huge creatures passed The Point in their wanderings up and down the coast. As early as 1661 whales were playing an active part in Montauk's economy. As in the neighboring town of Southampton, one of the important sources of revenue was the dead whales cast upon the beach. Constant watch was kept for these huge gifts from the deep, and they were doubly enjoyed because no risk of life was involved. So important were these whales to community life at Montauk in the 1600s that lookouts were ordered to stand watch for any carcasses which might be washed up on the beach. There were local ordinances which declared that when a whale was delivered to the sand every householder was to participate in butchering it for the community. Even the Indians benefited by these windfalls. If it were their good fortune to sight a carcass and bring word of it, they were given five shillings reward. Bounty also was paid to settlers for similar alertness. First resident to bring

word of a stranded whale was to be given a slab of the carcass three feet wide.

In time the residents decided not to wait for Providence to toss whales their way. And thus was shore whaling born, for it became the practice to venture out beyond the breakers in small boats, even canoes, to seek out the monsters in their own element. This required a large portion of courage, for the mere flip of an enraged whale's tail flukes could smash a boat to kindling and its occupants to eternity.

Notwithstanding the dangers and hardships, shore whaling developed into a thriving industry in eastern Long Island. Building the ships and whaleboats became quite a business in itself. Several whaling stations, mushroomed to provide employment for local citizens; a number of surviving Montauk and Shinnecock Indians kept body and soul together with the money earned as members of shore whaling crews. While shore whaling was in its heyday a considerable amount of oil was secured and sold. But then in the later years of the 1800s there came a sharp drop in demand for whale oil, and the colorful industry of shore whaling declined and eventually passed into limbo.

Watching men and ships come and go across the centuries has been Montauk's famous lighthouse, an inspiring and majestic symbol of a region if there ever was one. Even the newest visitors to The Point sense that this structure is rich in history, but they usually find it difficult to believe that it is as old as it is.

Montauk Lighthouse was erected during the last decade of the 1700s at a cost of about $22,000. The site selected was a gentle rise of land called Turtle Hill, or Wamponomon by the Indians, which crowns the Montauk peninsula. George Washington himself signed the papers authorizing construction of the lighthouse. And there, proudly atop Turtle Hill, the indestructible safety beacon still stands up to winds and weather, its cyclops eye of light and deep-throated bull horn continuing to guide mariners past The Point in fair weather and foul. Rather appropriately, Montauk Lighthouse is the first bit of America seen by visitors from far across the Atlantic as they ease into the long approach to New York Harbor.

OF SHIPS AND MEN

Despite the constant vigilance of Montauk Light over the centuries, The Point came to rival the dreaded Diamond Shoals, Cape Hatteras, as a graveyard of ships. Many times furious weather and human miscalculations were just too much for the great sentinel to combat.

One of the earliest recorded shipwrecks at Montauk is dated 1668. The dubious distinction belongs to the vessel "John and Lucy," registration and destination unknown, which entered Davy Jones' locker that year. And from the 1600s on through the ensuing two centuries an almost uncountable number of ships met doom in one form or another in Montauk waters. The story of shipwrecks at The Point is an entire book —a fascinating one—in itself; but no history of Montauk would be complete without mention of at least one or two.

Among the most tragic of all, doubly so because it was caused by a misunderstanding, was the violent death of the sailing vessel "John Milton" in February of 1858.

Stage for this tragedy was set some six weeks earlier with changes in flashing characteristics of Montauk Light, together

with construction of a new lighthouse at Ponquogue in the Shinnecock area. When the "John Milton" had stood out from New York on a voyage to San Francisco around Cape Horn two years earlier, Montauk was the only beacon in the far eastern reaches of Long Island; and its characteristic—one which mariners looked for when trying to orient themselves—was a steady beam. Such it had been for some 62 years. During the "John Milton's" absence, however, a new lighthouse had been constructed at Ponquogue and its signal was a steady beam. The same year, the characteristic of Montauk Light was changed from steady to flashing. All this was unbeknownst to the skipper of the "John Milton."

Up the coast, homeward bound for New York, in February of 1858 came the "John Milton." Aboard were Captain Ephraim Harding, his officers and crew—33 human souls in all. In her holds were a profitable cargo of guano she had picked up in an island group off Chile. The weather left practically everything to be desired. Gale-force winds tore at the rigging and canvas; an angry gray sea pummeled the vessel, and spray froze wherever it hit; visibility was reduced to a minimum by a blinding snowstorm.

Through this mess the "John Milton" fought her way, and when she was opposite Ponquogue, Capt. Harding espied a shore light piercing the gloom. It was the new lighthouse, but the "Milton's" skipper, noting its steady flash, mistook it for Montauk Light and promptly swung his helm to head into what he thought would be open water. The "John Milton," all sails set, crashed hard upon the rocks just a few miles west of Montauk Lighthouse.

The angry Atlantic made short work of the vessel. By morning nothing remained but the bones of her bow. Her ship's bell, mounted on beams above the bow, projected out of the sea and dismally tolled a requiem for the victims. All 33 hands were lost. Wreckage of the "John Milton," along with personal belongings and the bodies of the skipper and 21 men, all glazed with ice and frozen stiff as cordwood, were cast up on the beach.

Twenty-one of her victims were carried by wagon to East Hampton, where they were laid to rest in the old South End Burying Ground, their memory perpetuated by a stone erected through public subscription. The "John Milton's" bell was recovered and presented to the Presbyterian Church in East Hampton, where it was installed in the Sunday school building.

That section of Montauk's southern coast now designated as Dead Man's Cove is believed to be the approximate place where the bodies of the "John Milton" victims came ashore.

If it is possible for a shipwreck to have humorous undertones, such was the demise of the "Elsie Fay" at Montauk in

February of 1893. The "Elsie Fay" was a schooner, manned by a crew of seven. On her date with destiny she was bound from the West Indies to Boston with her wooden belly filled with cocoanuts. The weather was bad, extremely so; worst of all, a heavy snowstorm formed a heavy curtain between ship and shore. Through this white curtain the "Elsie Fay" sailed, to pile herself with a sickening crunch on the rocks of Montauk's southern coast. It's said that, when the schooner struck, her parrot mascot loudly proclaimed "We'll all go to hell together, boys!" It was an interesting observation, but premature as it turned out. The crew was rescued by breeches buoy, and the pessimistic parrot turned out to be the only casualty.

As the surf methodically reduced the "Elsie Fay" to flotsam and jetsam her fat cargo of cocoanuts was liberated to bob in profusion on the sea. The result was a harvest of cocoanuts, and Montauk residents went home with them by the hundreds. It's said that for about a year afterward Montauk people ate cocoanuts in every conceivable form. And to this day a section of the beach between Ditch Plains and the lighthouse still is called The Cocoanuts in commemoration of the wreck of the "Elsie Fay."

Not far off Montauk Point, squatting on the ocean floor, is a great steeple of rock. It thrusts a flinty finger to within about 20 feet of the surface at mean low tide. On U. S. Coast and Geodetic Survey Chart No. 362 you will find this submarine spire of stone indicated as Great Eastern Rock. A near-tragedy gave this rock pile its name.

The "Great Eastern" was a modern steel ship built on the Isle of Dogs, Thames River, England, in the mid-1800s. Hailed as the greatest vessel of her day, which indeed she was, the "Great Eastern" was 693 feet long, had a beam of 120 feet, and a displacement of 22,500 gross tons. And as if her size alone were not enough to pop eyes, she was equipped with 58,500 square feet of sails and powerful engines—generating an unheard-of 11,000 horsepower—which turned two huge paddlewheels. Under way, she belched smoke from no less than five funnels. Seen for the first time, her great side wheels churning the sea to either side, she was apt to set lesser vessels to running into docks or climbing the banks of the Thames to get out of the way.

One of the "Great Eastern's" most unusual features, though, was her double hull. This was constructed of two steel skins, one inside the other, with perhaps three or four feet in between—a radical departure from ship construction and a feature that was thought to make her unsinkable. And so she was, practically; but a lonely, unnamed rock off Montauk Point was to challenge it.

From the start the "Great Eastern" was jinxed. Almost everything that could happen to a ship happened to her . . . along with assorted calamities that ordinarily do not plague vessels. To begin with, her building and outfitting bankrupted a couple of companies. During construction there was an extraordinary number of casualties. One shipwright's helper fell from the rigging and was skewered on a steel rod. Another fell on the head of a fellow worker, a slip that did neither of them any good. Even a spectator was killed when he became too curious about a piledriver and had the ram flatten his head to the thickness of a farthing. Even the launching of the "Great Eastern" was marred by mishaps. At one point she stuck in her ways and refused to move. At another point she unpredictably started to slide, fetching up abruptly on the huge check chain which was supposed to prevent just such an incident. The check chain was attached to a huge windlass, operated by several men. The sudden strain on the chain set the windlass to spinning like a top and flung two or three of the workmen at the crowd. The launching was finally effected in a drenching downpour which all but drowned the few remaining spectators who hadn't been frightened into flight.

And so the "Great Eastern's" ill-fated career continued. Periodically she sideswiped docks, her paddlewheels effectively removing the piers. At alarming intervals passengers fell into the paddlewheels, presumably while leaning too far over the rail. On one voyage the steamer encountered a storm which nearly broke her in two. But her luck, of sorts, held, and there were only minor incidents. In one of these a cow, which had been tethered on the forward deck, was picked up by a wave and tossed unceremoniously into the ladies' lounge, much to the surprise of all concerned.

Montauk remained placidly ignorant of the "Great Eastern" until the night of August 27th, 1862. On that evening, ten days out of Liverpool and bound for New York with more than 800 passengers and a quantity of freight aboard, she arrived off Montauk. Because of the ship's draft, which was considerable, her skipper decided to approach New York via Long Island Sound, rather than steering a course along the South Shore of Long Island. But the skipper knew that just to the northwest of him lay the tricky Endeavor Shoals which thrust to within less than 20 feet of the surface in some places. In the calm of the moonlight night the "Great Eastern" lay on the glassy sea, engines stopped, while she awaited a pilot to guide her past the treacherous Endeavor Shoals.

At about 1:30 a.m. the pilot's gig was sighted and the "Great Eastern" eased ahead to meet him. Just as the pilot made his way up the steamer's side the vessel seemed to pause momentarily, then roll, ever so gently, a few degrees to port.

The disturbance was so slight it didn't even awaken the passengers. The pilot said the ship may have nudged a shifting sand bar, and since there seemed to be no damage the ship proceeded to her anchorage at Flushing, from whence her passengers disembarked by ferry for Manhattan.

But the incident of the night before bothered the "Great Eastern's" skipper, and he engaged a diver to examine the hull. A check revealed that her outer steel skin had been ripped open for more than 85 feet by a rock, and the double hull had prevented a certain sinking. Another investigation revealed that the "shifting sand bar" which had nudged the "Great Eastern" was a flinty steeple of rock; and to this spire of stone the ill-fated vessel gave her name for ever more.

Apart from an unending procession of calamities, the wonder ship distinguished herself principally by being the vessel to lay the first transatlantic cable in 1866. But this historic service was not enough to offset her unceasing misfortune. And finally, in 1869, after a series of events which included fires, more bankruptcies, and an explosion or two, she was relegated to the scrap heap.

It was then that came a fitting postscript to the incredible story of the jinx ship. In between her two steel hulls were found the skeletons of a ship construction worker and his young helper. Years before, eerie poundings had been heard deep inside the "Great Eastern's" steel skin, but had been attributed to sailors' imaginings. The ghostly poundings, it turned out, had been very real, the final pathetic appeals for life by two men sealed inside a sailing tomb.

Even slave ships added colorful threads to the warp and woof of Montauk's colorful maritime history.

On July 1st, 1839, the African slaver "Amistad" was moving across the Atlantic from the Dark Continent to America. Chained in her holds were 53 Africans destined for a life of servitude in the hands of the highest bidders. That night, under the leadership of a slave named Cianque, the prisoners broke their shackles and slew the "Amistad's" officers and crew, to the man. The slaves then took over the ship, and with Cianque in command endeavored to navigate the "Amistad."

Needless to say, they met with difficulty. For much of the time the slaver moved at the whim of winds and tides, without course or destination. But a fortune of sorts smiled on the mutineers, and somehow they managed to bring the vessel within sight of a landfall at Montauk. It was obvious, even to the Africans, that this landfall was not their homeland; but with food and water dangerously low this was no time to quibble about geography. Cianque decided to put ashore to secure water and supplies before continuing their voyage.

Somehow the rebel leader guided the "Amistad" into the waters off what is now Culloden Point, and there dropped anchor.

In a display of lawfulness rather incongruous for a man who had ordered the slaughter of an entire ship's crew, Cianque gave each member of his shore party a fistful of gold dubloons and instructed them to pay for any supplies they might find. (The fact that this money had been come by illegally may have had something to do with Cianque's generosity.)

A boatload of mutineers went ashore at Montauk. One of their number, fellow by the name of Banna, knew a few words of English and was chosen as the group's spokesman.

On shore the slaves encountered a Montauk resident. Banna exhausted the better part of his English vocabulary in one two-worded question: "Have rum?" In the ensuing transaction Banna successfully bargained for a bottle of gin, some potatoes, and two fat dogs, presumably for roasting purposes.

Emboldened by the success of this expedition, Cianque put still another party ashore, this time to fill the "Amistad's" water casks. The mutineers were filling the casks at a stream when two Montauk citizens appeared in a wagon. Banna was instructed by Cianque to parley with the newcomers. "Ask them," he directed Banna, "if this is slave country." With a mixture of signs and pidgin English, Banna managed to get this inquiry across. He was informed that Montauk was freemen's country. "Ask him," prodded Cianque, "if there are any Spaniards about." Banna translated the inquiry into his wild mixture of gestures and monosyllabic English vocabulary. The two Montauk men assured them that there were no Spaniards lurking among the beach grass and bayberry shrubs. This was all the slaves needed to know. They became almost hysterical with delight, believing that they had at last won freedom.

Minutes later a sour note dampered the revelry. The sour note was a sail which had hove into sight around Culloden Point. The sail, it developed, belonged to the U. S. Navy brig "Washington," which had sighted the "Amistad" and had become curious. Skipper of the brig, a Lieutenant Commander T. R. Gedney, ordered a boatload of armed sailors to board and investigate the now somewhat ragged schooner.

This was under way when an understandably anxious Cianque, Banna & Company returned to their ship. The mutineers' pleas failed to sway the Navy. Cianque was placed in irons, and the "Amistad," escorted by the "Washington," was sailed to New London.

A long trial followed. In a decision rendered in January of 1840 the slaves were ordered returned to Africa. The decision was appealed, and there followed another long-winded trial. In this one the original decision was reversed, and the Africans were ordered set free. How and why they escaped

trial for murdering the "Amistad's" officers and crew isn't recorded. Perhaps someone pleaded self-defense. In any event, Cianque, Banna and the others were subsequently swallowed and forgotten by history.

It was fitting that Montauk should have a naval vessel named in its honor. The ironclad warship "Montauk" was the third such steam-propelled vessel constructed for the U. S. Navy, and on December 29th, 1862, with the Civil War at white heat, the monitor "Montauk" lay in the harbor at Hampton Roads, Virginia, poised with her sister ships for an attack on Confederate fortifications in Charleston, S. C.

Many Federal naval authorities were skeptical concerning the ability of these monitors to stand up to heavy fire from a shore fort. The "Montauk" was selected to be the guinea pig. Under orders she sailed boldly into the Ogeechee River where the Confederate raider "Nashville" lay confident under the protection of the cannon of Fort McAllister. The "Montauk" justified her supporters' confidence. She shelled the "Nashville" into a blazing, helpless hulk; return fire from the fort merely loosened a couple of rivets in the "Montauk's" pilothouse. Later the "Montauk" joined six other monitors and some ironclad warships in an aborted attack on Charleston Harbor. Despite the fact that more than 300 shore guns were trained on the raiders, the assault might have enjoyed a measure of success had not underwater obstructions strategically placed in the harbor by the Southerners prevented the invading fleet from maneuvering into effective positions.

Thus, in one of many ways, did the name Montauk come to be written in still another chapter of United States war history.

Thirty-six years later, Montauk again became part of an armed conflict.

In February of 1898 the battleship "Maine" was blown to glory in Havana Harbor. The blast was not heard in faraway Montauk, quiet and peaceful in the winter sun, but its echoes were.

With the sinking of the "U.S.S. Maine" the United States came to grips with Spain over Cuba. As armed conflicts go, the Spanish-American War was relatively short, but both opponents had to fight a third participator, a common enemy, simultaneously. This common foe was yellow fever, better known as the dreaded "yellowjack." The tropical disease caused as many, perhaps more, casualties than bullets. Hundreds of U. S. soldiers fell victim to the fiery fever of yellowjack and were rushed north.

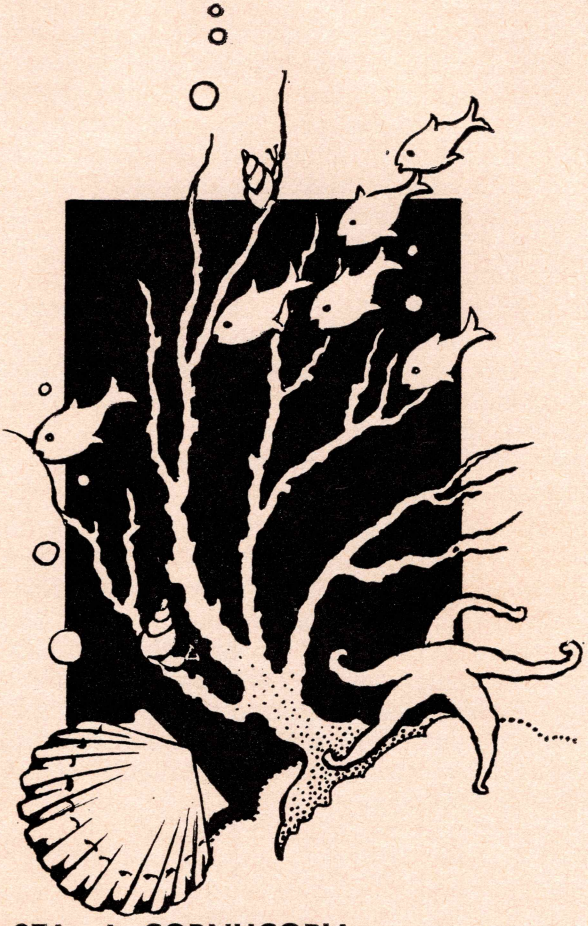
Manhattan and Brooklyn were logical ports of entry for these fevered casualties, but the city was understandably alarmed at the thought of having yellowjack victims brought

into the midst of concentrated populations. Montauk Point, with its comparative isolation was chosen as site of a recuperation camp for yellow fever sufferers.

Montauk Point had become part of the Spanish-American War. Again Fort Pond Bay was written into United States history. This harbor had been the scene of rendezvous of men-of-war during the Revolution and the unpleasantness with Britain in 1812. This time it influenced the selection of Montauk as a recuperation area because its waters were deep enough to accommodate the transports returning with their cargoes of yellowjack victims. Too, transfer from ship to shore could be effected easily at Fort Pond.

The transports eased into Fort Pond and released their precious cargoes. According to one account of the operation, some 25,000 military victims of yellow fever were cared for at Montauk, of which only 126 succumbed. Medical care was responsible for the high percentage of recoveries of course, but undoubtedly the life and health-giving salt air of The Point made substantial contributions too.

During August and September of 1898, 2,900 of the immortal Rough Riders visited Montauk under the command of Col. Teddy Roosevelt. And it was at Montauk that this famed cavalry unit, veterans of bloody San Juan Hill, were disbanded for all time, celebrating the grand finale with a real hoedown in which it is said some Indians and cowpokes took an enthusiastic part. In his detailed history of the immortal horsemen Col. Roosevelt commented that, except for the illness all about them, he and his men spent a bully month at Montauk before the unit was disbanded.



THE SEA, A CORNUCOPIA

Fishing of one kind or another has been an inseparable part of Montauk for as long as man has walked its moors and beaches. First it was a vital matter of securing food. Montauk people, first the red-skinned folk then the settlers, fished to eat. It was as simple as that. Then, as fishing's economic potential was realized, the people not only fished to eat, they fished to earn money with which to buy things. And thus was commercial fishing born. It was to establish itself as an important industry and a major part of Montauk's economy.

Actual beginning of commercial fishing at Montauk is clouded by obscurity. Presumably, the fishermen were too busy fishing to keep diaries. But it is evident, judging by old community records, that people of Montauk were seriously preoccupied with forms of commercial fishing as early as the

1700s. It seems, though, that Montauk's commercial fishing did not reach what might be called modern proportions until the mid-1800s.

In the 1860s the waterfront grapevine telegraph spread word of the dollar-potential and fecundity of The Point's waters. Fishing smacks began converging on Montauk. From across Long Island Sound they came, and from various eastern Long Island ports. For two or three days at a time the smacks would operate, carrying natural ice to refrigerate their catches until they could be unloaded. Simple cottages—"fishing houses," they called them—built for the convenience of the fishermen and their families, began to dot the Montauk landscape. Along Fort Pond Bay's western shore there was a regular little colony of them. Names such as Tuthill, Sizer, Vail, Rackett and Taber achieved prominence in the industry.

By 1882 commercial fishing was firmly entrenched as a major industry at The Point. Fish traps and pound nets—a sort of underwater corral into which the fish swam and incarcerated themselves—were the favored technique. Very effective, these net traps yielded great quantities of sea-going produce to the fishermen.

As commercial fishing gained momentum at The Point three major stations were established in the 1880s. Capt. E. B. Tuthill founded one in the eastern rim of Fort Pond Bay. On the southern edge of the same bay Capt. J. C. Wells built his establishment, Montauk Fish & Supply Company. The third fishing station, that of Capt. Frank Parsons, was built west of what was called the Railroad Dock, easternmost terminus of the Long Island Rail Road. The railway ran a siding out onto the pier, and there fishing boats unloaded their boxed catches directly into waiting freight cars.

In those days of course there was no such thing as mechanical refrigeration. The commercial fishing companies resorted to natural ice to keep their catches from spoiling, and one of the major headaches of the business was to "harvest" enough ice during the colder months to last through the season. Every winter the colorful ice harvest was repeated. Large crews of men from the fishing plants moved out on the ice of Montauk's ponds with horses and ice-cutting gear. Large blocks were marked off neatly, then chipped and cut out to be dragged by the horses to the storage houses where they were packed in straw and sawdust to insulate them against heat and keep them for the months ahead.

The method worked, but the icehouses of all three leading companies were earmarked for violent destruction. That of the Parsons company was destroyed in the 1920s. The Wells icehouse burned down. Undaunted, the company rebuilt it, only to have it demolished in the terrible hurricane of 1938.

The same storm converted the Tuthill icehouse (which had been purchased earlier by the Perry B. Duryea commercial fishing company) into splinters. This calamity, as it turned out, was a step toward modernity, because the somewhat antiquated icehouse was replaced by a modern refrigeration plant of sufficient size to serve all Montauk's wholesale fish interests.

With the first decade of the new century, the twentieth, there came a revision of commercial fishing methods at Montauk. Prior to 1910, pound nets and fish traps accounted for just about all The Point's finned produce. But now came along one of the most durable, rugged types of fisherman of all—the handliner. This was the man who caught each and every fish in his take on its own line, hand-hauling it to the boat. Nowadays we would refer to this as "doing things the hard way"; and a hard way to a livelihood it was indeed, especially in cold weather. The handliner had to have the soul of a Biblical fisherman, the patience of Job, the constitution of an ox, the courage of an explorer, a pair of hands with the sensitivity of a concrete block, and a built-in resistance to pneumonia, influenza, sinus trouble, and discouragement. Such were the men—Capt. Charles ("Few Clothes") Larsen, Capt. Zeke Barrow, and others—who handlined their dollars and future from the deep-green off the lighthouse.

From the sea the handliners patiently extracted sea bass, porgies, cod, and whatever other species offered market possibilities at the time. The handliners scorned ice; instead, they kept their catches alive in fish wells through which fresh sea water constantly circulated. At the wholesale market these fish, still very much alive, were transferred to large net pens—comparable, you might say, to killy cars so far as function is concerned—in which they were kept until sale.

With the opening years of the Roaring '20s beam trawlers started operations at The Point, and gradually replaced most of the pound-netters and handliners. By the mid-1920s more than 80 beam trawlers were fishing Montauk waters. "Stock" species—sea bass, porgies, and so on—were the cornerstone of this commercial fishery; but then, as now, the boats always had a weather eye focused for a bonanza package in the form of a swordfish. Practically every boat carried a pulpit and lily irons, and during the swordfishing season would forego beam trawling for the more lucrative (but less dependable) pursuit of harpooning broadbills. Many an evening saw as many as 40 swordfish carcasses at one fishing station awaiting delivery by Railway Express to Fulton Fish Market.

The 1920s saw the end of the Capt. Frank Parsons fishing operations. The Montauk Fish & Supply Company was, in a sense, a World War II casualty; its property was taken over by the Navy in the 1940s. Of the earlier-days operations only

the Perry B. Duryea & Son fish plant, successor to Capt. E. B. Tuthill, remains. It still operates at Fort Pond Bay and has achieved fame as Montauk's leading source of succulent lobsters. The Duryea organization also has a fish-receiving and shipping depot on Montauk Harbor. The Duryea company and the equally well-known Montauk Harbor dock operated by the firm of Robert Gosman constitute the total of wholesale fisheries at The Point at this time.

Swift passage of the years also brought drastic reductions in Montauk's beam trawler fleet. Recent figures number the fleet at about 15 vessels, most of which tie up at the Navy Dock on Star Island in Montauk Harbor. Stout diesels have replaced the gasoline engines of another era, and the modern trawlers call upon electronic devices such as depth-recorders and sonar devices to help them work with precision and maximum efficiency. For the most part, trawling is confined to the waters immediately adjacent to The Point, and catches ride to market in fast trucks.

The colorful phases of Montauk's commercial fishing have faded, a necessary sacrifice to the enormous appetite of a rapidly-growing population.

Coincident, more or less, with the full bloom of commercial fishing at The Point in the late-1800s was the development of Montauk's lobster fishery. Oh, some hunting of the big crustaceans undoubtedly was done prior to that time. It seems likely that somewhere along the line the Indians learned that lobsters make an excellent addition to a larder. But it was during the 1880s that harvesting these heavy-clawed creatures became serious business. And again the names Taber, Tuthill and Parsons pop to the fore. In those days there was a segment of Fort Pond Bay's southern shore known to local residents as Rod's Valley. It was in this section that Montauk's lobstering, along with commercial fishing in general, took root.

Apart from a boat—an indispensable item for transport to and from scenes of harvest, the basic tool of lobstering equipment always has been a simple, almost primitive gadget known as a lobster pot. A lobster pot is a trap into which the dim-witted crustaceans bumble, only to discover that they cannot get out again. For all its simplicity, though, the lobster pot does its job very well—so well, in fact, that its basic design hasn't changed appreciably within the memory of the living.

Two main types of pots have figured in Montauk's lobstering. One, called a "double-header" in lobstermen's parlance, has, as its name hints, two entrances, offering the creatures a double go at eternity. This type of pot generally is used when lifts can be made daily—that is, when the traps can be raised and emptied every day. Two entrances seem to in-

crease the lobsters' suicide tendency. The second kind of lobster pot is the type referred to variously as a "bedroom" design or "parlor" model. This trap is larger than a double-header, and is employed when two or three days elapse between servicings, or when pots are set some distance offshore.

Whatever its designation, a lobster pot consists of a rectangular frame, in the general shape of an orange crate, or a rounded frame, shaped like a Quonset hut, to which are nailed stout oak laths. The laths are spaced so as to permit free circulation of sea water through the pot yet prevent escape of its occupants. Entrance to the trap is funnel-shaped, and may be fashioned from small strips of lath or, what is more likely, from stout twine. This twine is treated with creosote or tar to help preserve it. More modern pots have a "nuzzle," or entrance, made from nylon twine. This seems to outlast other kinds of twine.

Each lobster pot is baited with some kind of inexpensive fish—even trash fish. Dabs, a cousin of the flounder and fluke, are one kind of lobster-luring buffet favored by fishermen. Having been baited, the pot is lowered to the ocean floor, where weights hold it in position and keep it right-side-up. Sometimes a string of these pots, linked by strong line, is set by the lobsterman. The position of individual pots or a series of them is marked at the surface by a buoy. When servicing his pots, the lobsterman begins at one end of the line, lifting each trap in turn, emptying its contents through a convenient trap door in the top, rebaiting where necessary, and then returning the pot to the sea floor to resume its work. During a good run of lobsters it isn't uncommon for a single trap to yield eight or 10 of the large crustaceans.

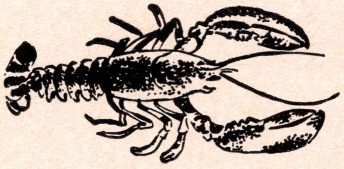
A colorful, creative note crept into the lobster fishery in the form of the buoys which the lobstermen used to mark the position of their traps. In bygone days at Montauk these buoys were fashioned from a four-by-four inch piece of cedar. Size and shape were more or less standard—two and a half feet long, with the lower six inches tapered. Through this tapered end ran the line which was attached to the pot, or pots, below.

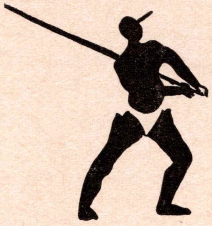
The artistic angle entered when it became necessary to mark the buoys so that they would be recognizable by their owners. The favored pattern was one color on the buoy's upper six inches, and another color on the rest of it. One lobsterman's buoys might be green and white, for instance, while another's would be blue on top and orange below. Some of the more artistic lobstermen varied this pattern even further by adding polka dots or stripes of a third color. At one time there were 24 individual buoy markings at Montauk. Capt. Cutter Davis chose a white buoy with a black tip. Capt. Sigurd Syvertsen's marking was a green buoy with a white tip and a

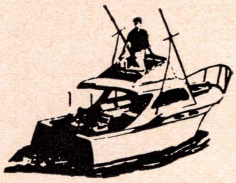
red cross about midway down on the buoy's side. Capts. Ray and Wilfred Paon, still lobstering at Montauk, adopted an all-black basic color with a white stripe at the midline. Capt. Bill DeWaal, also still active in lobster fishing at The Point, adopted as his identification a yellow buoy with a red tip. Always the buoys of one lobsterman are respected by the others. Among lobstermen, to interfere with another's pots would be burglary, or worse.

Once the demand for Montauk lobsters was served adequately by collections made in Fort Pond Bay and the ocean bathing The Point. But as populations expanded, the local fishery became hopelessly outpaced by the demand. Today the local fishery is augmented by supplies brought in from other areas, some as far away as Nova Scotia. Methods of wholesale storage of the crustaceans has been revised to keep pace with the times too. Once lobsters were held for market in large cars—king-sized killy cars—measuring 20 feet square by four deep. From these cars or floats the live lobsters were scooped with a net as needed. The modern method, though, is to hold the creatures in spacious tanks, through which fresh sea water is kept circulating continuously by electric pumps. Such are the facilities at the Perry B. Duryea & Son lobster house on Fort Pond Bay, one of the finest establishments of its kind in the country. Two special advantages are offered by storing lobsters in these indoor tanks. For one, lobsters of the exact size desired by the customer can be removed easily and quickly. Another advantage is that the inhabitants of the tank can be kept under close surveillance. Should any of the lobsters appear weaker than the others they can be removed from the tank and processed immediately.

Lobsters weighing as much as 25 pounds apiece, and more, have been caught at Montauk. There have been some real oddities at The Point too. One season, about 20 years ago, several of the lobsters brought into the Duryea dock were a bright blue in color instead of the usual dark green.







SPORTFISHING — NEW HORIZONS

Montauk's commercial fishing reached its zenith several years ago; and while it is still an important industry at The Point, it no longer ranks among . . . well, let's say among the area's top three industries. However, there is a kind of fishing which does; and this, as you have guessed, is sportfishing.

The growth and eminence of sportfishing at Montauk was an inevitability. If we may repeat ourselves for a moment, just as a matter of background, we point out Montauk's supreme advantage in location—125 miles at sea, nicely located in the paths of migratory gamefish as they travel up and down, and inshore and offshore, along the Atlantic seaboard. As noted in the section of this book dealing with The Point's species of marine fish, this geographical advantage gives Montauk anglers a tremendous headstart. At The Point they are already closer by hours to many species than they would be at other ports.

Climate, feeding conditions, water conditions, and the topography of the sea floor are among the many factors contributing to Montauk's superiority as a sportfishing region. We won't go into the technical aspects of these details; that would amount to a scientific monograph. However, you need not take our word for the fact that very desirable underwater conditions do exist at Montauk. The quality and variety of the region's marine angling are proof enough.

Montauk is so old that, like similarly aged places, there are many gaps in the various phases of the history of the region. One such phase is sportfishing.

Exactly when and how sportfishing at Montauk actually got under way, we don't know. That is to say, there is no record of its very earliest development. We have already seen that the Indians fished; so did the earliest settlers. But those old-time Montauk residents fished primarily to eat, with any sport involved being more or less secondary. In other words, it was an exciting way to "shop" for meat for the week. Undoubtedly the redmen and pioneers derived a lot of sport from the process, but it was not sportfishing in the sense of the word. Nowadays sportfishing has come to mean just what the name implies—angling for fun and excitement. And in sportfishing the devouring of the catch is secondary. There, in a nutshell,

is the difference between the fishing at Montauk during the 1600s and 1700s and that which began to unfold in the later-1800s and has come to full bloom in our time.

Judging by available historical material, surfcasting was one of the first kinds of sportfishing which was to take shape at The Point. Here again, origin of the sport is obscured by the dust and cobwebs—and lack of records—of yesteryear. But Richard T. Gilmartin, Montauk's "historian without portfolio," has excavated a printed reference to surfcasting at The Point which is dated 1848, more than a century ago. The reference appears in a book titled "The Legend of Montauk" and written by one J. J. Ayres. In his volume author Ayres speaks of "silken lines in the surf." Obviously there must have been some sort of activity along the beach in those early years of the 1800s.

But then comes an historical hiatus of nearly half a century. Presumably there were anglers during that time who found the challenge of the Montauk surf irresistible; but nothing, apparently, has been written about them. In the 1880s, though, surfcasting established itself at The Point. Fellow by the name of Arthur W. Benson, who is reputed to have bought all of Montauk at an auction in 1879, was an ardent surfman, and there are faded pictures extant showing Benson and companions wooing the angling muse along Montauk sands. Their technique probably was to cast baited, weighted rigs out as far as they could, then retrieve their lines. Some of these surfcasting pioneers, it's said, dispensed with such refinements as rods and reels and used simple handlines. In any event, the quantity and quality of the striped bass those old-timers beached were impressive even by today's standards.

"Modern surfcasting at Montauk," writes Richard Gilmartin, "undoubtedly was pioneered by Leroy Edwards of East Hampton during the period 1918-19 or 1920. And it was his enthusiasm that infected the crews at local Coast Guard stations and at Montauk Lighthouse. We find that Johnny Miller at the lighthouse and Lou Cihlar and Frank Tuma, stationed at Ditch Plains Coast Guard station, soon caught the fever and became Edwards disciples. Then there were pioneers such as Bob Appleton of East Hampton, Bill Hodkinson of Westhampton Beach and Montauk, Col. Theodore Monell of Southampton and Montauk, Sylvester Cavagnaro of Riverhead, Dick Church Sr., Harrison Tweed, and Clarence Thomas. These other-day surfers used split-bamboo rods with six-and-a-half- or seven-foot tips, on which they mounted VomHoff, Perez or Cozone reels which held upwards of 400 yards of line. For many years their terminal tackle consisted exclusively of a single hook, imbedded in a lead jig which weighed up to five and a half ounces. Leroy Edwards was not only a pioneer in promoting Montauk as a fishing site, he also was very inventive

when it came to new kinds of fishing gear. His famous lead jig was in demand for many years."

Surfcasting had its rugged aspects in those days too. Such items as chest-high rubber waders were unknown in that era; boots were of no help if you were going to attempt to march out in water up to your armpits. The old-timers solved their particular problem by building what they called fishing stands, which extended out over the surf. These stands usually were erected in the spring, and with a modicum of luck might last the entire fishing season before the breakers stole them. They were precarious things at best. Standing 10 or 15 feet above the waves, they consisted of slender oak spiles, wedged tightly in among the rocks by way of foundation, which were held together by wire and good fortune. Between these spiles extended a catwalk about two feet wide; length of this catwalk was such that the angler would be 75 feet or more out over the surf, giving him a certain advantage in that that was just so much distance he didn't have to bridge with a cast. But as you can readily imagine, these fishing stands were not without a certain amount of peril. At best they were rickety, and their rather uncertain foundation gave them a bit of temperament. Walking out on a narrow, swaying—or at least shaking—catwalk, encumbered with fishing gear, was not unlike feeling one's way along a tightrope. Then too, with a particularly rough surf, it was not beyond the realm of possibility that the fishing stand could depart before the fisherman did—a very embarrassing state of affairs to say the least.

But the Montauk surfmen of the early-1900s took such hazards in their stride. Fishing stands became the thing, and several of them stretched skinny fingers over the breakers in the vicinity of the lighthouse and along the southern beach.

The pioneering stage of Montauk's surf fishing continued through the Roaring '20s. Its devotees were relatively few in number, and the sport was localized in nature. But the bud began to grow rapidly by the early-1930s, and from there on in Montauk's surf fishing has moved steadily toward international fame.

Unless you actually get down there on the beach and count them, day after day, it is difficult to arrive at an accurate census of the numbers of surfcasters who are attracted to Montauk nowadays. A local expert places his estimate at 500 to 600 for a given 24-hour period during the height of the season. Throughout the entire season, though, the number is many times that. All along the beach they can be seen, from the south side in such areas as Caswell's, The Cocoanuts, Ditch Plains and The Transformers, on around past the lighthouse, to Shagwong and North Bar. Their equipment today is a far cry from that used in the Leroy Edwards era. It's to be wondered what the old-timers would say if they could ogle modern

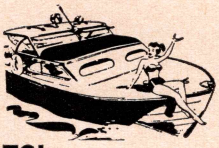
surf spinning gear. (On the other hand, what would today's surfers say if they could see the old-timers' fishing stands?)

Supplying equipment for these "hardy perennials" of the oceanfront is in itself an important business nowadays. Two famous tackle emporiums in Montauk village cater to the whims, desires and ideas of surfmen. One is operated by Johnny Kronuch; the other by Frank Tuma, he of pioneering surf-casting days at The Point. Both gentlemen are veteran surf-casters, speaking the language of the fraternity. Their tackle shops are more than mere stores. In them surfcasters gather to exchange shop talk, swap yarns—and maybe brag a little bit, and question Johnny and Frank concerning the latest information pertaining to surf conditions.

The new surfcasting era has brought many developments that would be startling to the real old-timers. Women anglers, for example. In the old days women surfcasters were about as numerous as giraffes on the beach. Now their numbers are not only growing hourly, the women are giving the men keen competition. Surfcasting has long since ceased to be a male stronghold.

Another comparatively recent facet of surfcasting is the appearance of a parade of unique vehicles called beach buggies. Wherever you find surfcasters you find beach buggies, and Montauk has its quota. Designed primarily to navigate the soft, clutching sands of the oceanfront, these vehicles usually incorporate their owners' ideas of what constitutes comfort while surf fishing. The results sometimes are amazing, not infrequently startling, for these automobiles are purely and simply creative efforts reflecting each owner's ingenuity. They range from a simple vehicle with oversized tires to keep atop the shifting sands to a complicated affair which is practically a land yacht. The more ingenious beach buggies contain almost all the comforts of a small oceanfront bungalow—even to sleeping accommodations and a compact galley.

Such is the popularity of beach buggies on eastern Long Island that an organization of operators was organized at Sag Harbor. Under the name Long Island Beach Buggy Association this group already is sizable and recruits more members with each passing month. In 1958 the club held one of its first beach buggy meets at Montauk, and more than 85 beach-going vehicles rolled on down to The Point's front yard on the Atlantic. It's significant that pioneer Leroy Edwards be represented in this organization. His son Leonard is an active member and carries on his dad's efforts to protect and improve the surfcasters' lot at Montauk. And this, in the face of an enormously expanding population and an ever-mounting demand for land, is no mean chore.



TAKE TO THE BOATS!

Also obscured by the passage of many decades is the date —even approximate—of the beginning of boat sportfishing at The Point. And if the truth were known, the start of this type of sportfishing at Montauk probably would be more difficult to track down than the genesis of surfcasting.

Most likely, boat fishing at The Point had its beginnings, very loosely and informally, sometime during the 1800s, probably during the 50 years separating the mid-1800s and the turn of the century. Also likely, it started when a local captain invited a crony or two out for a day's angling aboard his sloop. No fares changed hands, of course, yet it was a beginning of modern sportfishing in the sense that one fisherman provided a boat so that others might enjoy the sport with him. Realization that such a mutually beneficial arrangement could be the means to a livelihood was to come later, several years later.

The thought may occur to the reader that public fishing vessels were in operation out of other Long Island ports in the late-1800s; in which case he might wonder why similar activities were not launched at Montauk until later. To answer this question it must be pointed out that in those days of Long Ago, when the major form of transportation was horse-drawn, Montauk Point was a remote place. If a fellow felt like fishing at Montauk, and many did even in those days, he didn't just pack up and go out . . . not without planning on being there awhile, that is. Traveling to and from The Point was quite a project involving a time-consuming journey. As a result, there wasn't the demand for public fishing vessels there as in more accessible areas.

Advent of the automobile brought changes. As the elapsed traveling time between Montauk and other places steadily shrank, more and more anglers visited Long Island's easternmost tip. As they did, the need for public fishing boats increased proportionately. By and large it was a slow process. Even in the 1920s, remember, roads and automobiles left something to be desired. Many of the main highways were still unsurfaced; some were pretty rugged in rainy weather, and a fisherman, however ardent, thought twice before he risked being mired in some lonely road.

To all intents and purposes, the modern chapter of Montauk's boat sportfishing began to be written during the 1920s. So far as historian Gilmartin could ascertain, The Point's first sportfishing boat—that is, a boat tailored specifically for the

sport—was that built by Capt. Charles Thompson to initiate sportfishing from Montauk Yacht Club. She was christened, very appropriately, "Montauk." Today she might cause a snicker, or at least a raising of eyebrows and a drooping mouth or two, if she were to mingle with our modern sportfishing cruisers, but in those days the "Montauk" was some pumpkins. She boasted a pulpit, and with her early-day equivalent of a flying bridge she was the envy of many at The Point. Her fame was heightened by the fact that she had more speed than most other boats.

Prior to what has been facetiously referred to as the "Florida influence" on sportfishing at The Point, it already was becoming popular among sportsmen to go angling with Montauk's boat captains. A sportfishing fleet, as such, had not yet developed at Montauk, but there were certain preliminaries under way. At that time many Montauk captains, later to become owners of fast modern sportfishermen, skippered trawlers which composed close to 100% of the Montauk fleet at the time. On weekends these captains busily scrubbed their vessels and put them in Bristol fashion for the anglers coming to The Point for some deep-sea fishing. Capt. Frank Tuma and his famous boat "Sonny" was one of the skippers who spent his weekends showing visiting anglers the marvelous productivity of local waters. Capt. Harry Conklin, Capt. Carl Erikson, Capt. Charley Tuma, and many others pioneered in this first organized boat-for-hire angling at The Point.

As the demand for such boats grew, there evolved a need for more comfortably outfitted craft: that is to say, boats designed specifically for the job at hand. Now some of the skippers began specializing in charter boat fishing exclusively. One of the first boats to be constructed just for Montauk's charter trade was the "Duchess," built by Capt. Harry Conklin. The "Duchess" was followed in short order by several other similarly designed boats. "Lucky Seven," skippered by Capt. Bud King, was a handsome example of one of the better craft catering to the charter fishing trade of the era.

Word-of-mouth advertising, as anyone not making his living on Madison Avenue will tell you, is the best kind; and pleased fishermen can serve as excellent public relations people and press agents. Anglers came to Montauk, then went home and talked about it to everyone who would listen. More fishermen came to The Point; they went home and told still other anglers. Montauk's fame as a sportfisherman's Eden mushroomed. Far and wide it was carried.

The charter fleet expanded, but it was no longer adequate. It was no longer adequate because now a need was felt for sister craft equipped for bottom fishing—party boats in other words. These would be the boats which would accommodate the increasing numbers of anglers who flocked to Montauk for bot-

tom fishing. The influx of bottom fishermen was aided considerably by the Long Island Rail Road which, in the early-'30s, inaugurated its famous "Montauk Fishermen's Special" service, with fast express trains steaming to Montauk in time for early-morning sailings, then returning in the late-afternoon. As part of the plan to promote party boat fishing at The Point, the railroad made arrangements with the Edwards brothers—Capt. Sam and Capt. Herb—to accommodate Fishermen's Special passengers on their two boats. One of these was the "Montauk," a 125-foot converted submarine chaser of World War I vintage; the other was the "Magdalene," a vessel of similar size. Other bottom fishing boats swelled the fleet, and many of them used the Railroad Dock as their base of operations. An angler could literally fall off the train onto a party boat (and a few of them, after spending a hilarious night with the boys, probably did). Still another landing place was established when the former Fowler Fish Products Plant on Fort Pond Bay was converted, and its dock rebuilt to accommodate crowds.

As each year of the decades of the '30s passed, more charter and party boats joined the Montauk sportfishing fleet. Then came December 7th, 1941, and once more the clouds of war rolled up over the horizon and darkened the sky. But these clouds were to pass, and with peace came a brand-new, and better, chapter in boat fishing at The Point. In 1950 Montauk Harbor came into its own. As if by magic, a great new group of docks and fishermen's accommodations sprang up. First modern installation was the pier constructed by Robert Gosman. Then came a dock built by Suffolk County just inside the harbor's entrance. In rapid succession there followed docks built by Perry B. Duryea, Frank Tuma, Louis Salivar, the Viking Fleet, and several others.

The new docks had no trouble filling their slips. Better accommodations drew still more charter and party boats. A recent census reveals that there are more than 125 such boats available to the sportfishing public in this area. And indications are that within the forseeable future all of Northwest Cove between Star Island and the main peninsula will become one gigantic sportfishing harbor.

Actually, Montauk's huge charter and party navy is only part of the sportfishing picture. From out of the pleasure boating boom has emerged a fleet of hundreds of privately owned craft which visit Montauk waters from Long Island's North and South Shores, Connecticut, Rhode Island and other New England States, from New Jersey, and even from ports farther south on the Atlantic seaboard.

A powerful attraction indeed is needed to draw anglers such distances. And that attraction is Montauk's superlative sportfishing, rated with the best in the Nation.

ROLLING SURF AT MONTAUK

SURF FISHING FROM THE ROCKS

A VISIONARY AND HIS DREAM

The 1920s, dubbed "Roaring '20s" by those who drank its bootleg liquor, danced its Charleston, and watched (and sometimes worried about) its shieks and flappers, was a wild, carefree era. Money was plentiful; taxes were low; merriment was the theme, carried far on the wind by the wail of saxophones. It was a romantic age too—at least in retrospect, and it was an era of great dreams.

Some of these great dreams came to Montauk in the person of Carl G. Fisher, probably the most amazing real estate developer and certainly one of the most daring visionaries of his time.

Carl G. Fisher created his first triumph at Miami Beach. Within that Florida area, then lonely sands, thickets, and salt marshes, he saw a great winter playground. He told his dream to others. "Impossible!" they said. But this word wasn't in Carl G. Fisher's vocabulary. He tackled the "impossible." Tangles of thickets vanished; swamps miraculously became usable land; giant dredges chewed canals; roads appeared out of nowhere. Well . . . you know the Miami Beach story. It has few peers as a winter vacation attraction. Miami Beach was Carl Fisher's first dream translated into reality.

From the city of Palms on Florida's East Coast Carl Fisher's vision swung northward . . . and focused on Montauk. At The Point he pictured the same great potential he had dreamed for Miami Beach. At Montauk he saw a combination of natural, God-given advantages which paralleled those of the original Miami area. Here too were harbors and miles of clean, dazzling-white sandy beaches, bathed by the same sparkling, blue-green waters of the Atlantic. Here he also found a delightful climate—lots of sun, clear blue skies, and its natural air-conditioning kept the region cooler in summer and milder in winter. At Montauk the great visionary also saw the unlimited opportunities for fun beneath the sky and sun—fishing, boating, swimming, and healthful relaxation. And Carl Fisher found even more. Here at The Point was a gently-rolling countryside quite unlike anything he had visited elsewhere. Among the quiet hollows, the gentle rises which might easily have been part of the Scottish moors, and along the seemingly endless beach he walked, and found an indescribable element of charm. Carl Fisher became enamored of Montauk Point.

This, he decided, was the place to translate his second dream.

At Montauk, Carl G. Fisher decided, he would build a vacationer's paradise similar in scope to that he had created in Florida. He would construct a hotel: have a golf course and tennis courts laid out: provide facilities for horseback riding:

build a beach club, complete with cabanas, restaurant, and all manner of recreational pleasures for visitors.

Then came the most startling part of his blueprint for The Point's future: Montauk would become a great seaport . . . perhaps, in time, the world's busiest. Carl Fisher had studied Lake Montauk, then a fresh-water body; this, he said, would be its harbor. His engineers cut through the slender, encircling arm of sand which landlocked Lake Montauk; and he had the start of his harbor. The Fisher dream was that ocean-going ships would stop at Montauk, instead of continuing on to New York Harbor. Their cargoes would be unloaded and passengers disembark to complete their journey by rail, thereby saving at least a day's travel at sea. Similarly, cargoes would be loaded at Montauk, and passengers embark, for overseas voyages.

But Carl G. Fisher was not to complete this most ambitious portion of his Montauk masterpiece, for death claimed him before he could carry his plans to fulfillment. He did, however, build his beach club and his hotel, the stately Montauk Manor. Another tangible monument to his memory is the seven-story building in the village which he had constructed as headquarters for his enterprises in 1927. To this day, the Montauk Office Building, as it's referred to locally, is the tallest in Suffolk County. Carl G. Fisher never will be forgotten at The Point; and his ambitions and ideals live on in the Montauk Beach Company. Fittingly, the tall office building thrust skyward in 1927 serves as quarters for the Montauk Beach Company, successor to Carl G. Fisher as moulders of The Point's future development.

Three hundred years have rolled over and beyond Montauk Point. Now it is today, our time. What is Montauk like?

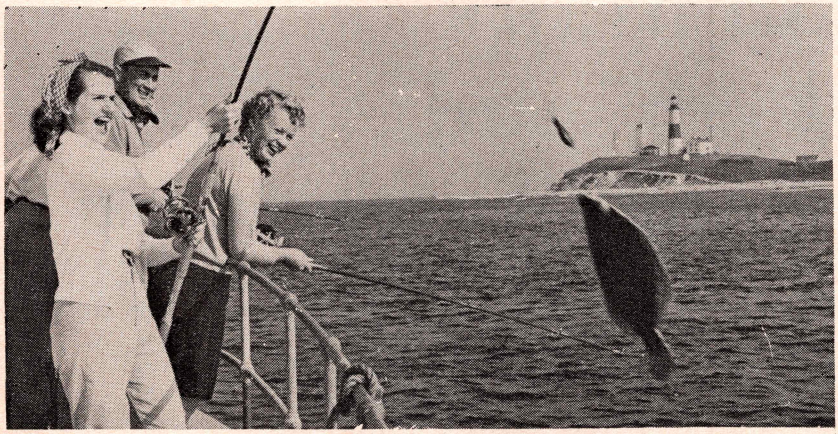
Modern Montauk is a rare and unusual amalgam of the new and the old. Passage of the years has done little except enhance its haunting appeal. And this appeal is compounded of many things. The past and present still walk hand-in-hand across the gentle dip and rise of the countryside. From their peaceful hollows, pretty little ponds still mirror the sky. A rugged, boulder-strewn beach still pokes a defiant finger at the sea, sounding its siren call beyond. And over all is a quiet, indescribable charm.

In the midst of lingering reminders of a centuries-old past there is the exciting, active present. Excellent hotels and restaurants extend The Point's hospitality to visitors; and "fabulous" is the only word to apply to Montauk's assortment of superb motels. The variety of accommodations offered to vacationers, weekend fun-seekers, fishermen, cruising boatmen, and other visitors to Long Island's easternmost tip is complete. Even campers are remembered. A well-developed Long Island

State Park, Hither Hills, provides campsites for those who like a more earthy approach to the great out-of-doors.

Yes, passage of the years has treated Montauk kindly, even generously. One of the finest vacation, recreation, and sport-fishing regions in the country, Montauk has fulfilled much of Carl G. Fisher's dream—and gone beyond. Yet it still can be said of The Point, as historian Benjamin Thompson wrote about it in 1843, "To the traveler there is sublimity and wilderness, as well as solitariness here, which cannot fail to make a strong impression on the heart."

Another One



Once upon a time, angling was strictly a male avocation. But that was long ago. Today the popularity of the sport is as great among the ladies as among men.

Montauk Fish and Game Cookery

Persistent and clear—frequent, too—have been the requests for fish cookery recipes, particularly those with a Montauk regional flavor.

Now, at last, we have done something about those requests. Here, for the very first time, is a published collection of Montauk fish cookery secrets, still tangy with The Point's salt air.

And because those folks making the requests have been so patient, we have gone even further. We have included some game cookery lore as well, along with such surprises as the formula for a real, honest-to-goodness clambake and such heretofore unpublished secrets as the recipes for Montauk grape juice, beach plum jam, and Montauk high-bush blueberry shortcake.

Many of the ladies of Montauk have delved into their own kitchen (or, if you want to be nautical—galley) magic to contribute to this collection. A few male culinary artists also are heard. All have combined their efforts with the fond hope that this cookery department will be your guide to many happy, healthful adventures with knife and fork.

General Tips On Cooking Fish

Fish cookery is an art in itself, and there are certain details not encountered in other types of cooking. However, folks who are interested enough to try it are well on their way toward success, for interest is the first prerequisite. Ability comes with time and experience; and while the novice may never become a chef de cuisine at some hotel or restaurant, he or she will become a good seafood cook—certainly good enough to please family and friends, and that, in the final analysis, is reward enough.

There's nothing particularly complicated about fish cookery. True, there are elaborate dishes such as oysters Rockefeller and bouillabaise; but these, if the amateur chef is interested, can be learned later on. There are many delicious seafood dishes which can be prepared without complications . . . most of them, in fact. However, there are also little "gimmicks," even in simple fish cookery, which should be learned; and, having been learned, will contribute to success.

We present some of those tips here. You'll find them helpful.

1. The first one is perhaps the most important cardinal rule of all. Remember: Fish is cooked to bring out—and accentuate—the flavor, not to tenderize it. There is no tough tissue in fish. Fresh fish is already juicy and tender. The idea is to keep it that way and make it even more flavorful. Over-cooking will toughen fish, dry it out, and shrink it.

2. All fresh fish is adaptable to the four basic methods of cooking—frying, broiling, baking, and steaming. Sometimes, though, one kind of fish will lend itself better to one or two processes than to the others. But regardless of which method is used, it's mandatory that cooking directions be followed faithfully, particularly cooking time. To this we add the memo that cooking times vary for different fish, according to species, weight, and method of preparation.

3. Generally speaking, butter brings out the best flavor in fish during cooking and/or in an accompanying sauce. If margarine is used instead of butter, a little finely-chopped onion or garlic, browned with parsley, will add zest to a sauce whose base is margarine. When broiling with a fat other than butter, you can add flavor after baking by basting with sherry, white wine, mustard, or mayonnaise.

4. Baked fish needs no basting while cooking. But extra flavor can be added by basting with white wine, sherry, sour cream, or a basting sauce.

5. A good-quality fat or shortening should be used when frying fish. And the flavor of fried fish is always heightened by serving with some sauce such as tartar sauce, wine sauce, hollandaise sauce, etc.

6. Fish cookery experts advise that fish—fresh-caught or frozen—never should be allowed to stand in water. (An exception is fresh-caught bluefin tuna and other bloody fishes which must be bleached in brine.) Experts also advise against heavy rinsing of fish under running water; this, they tell us, robs it of its natural flavor. If fish must be washed, wash it quickly by dipping in cold, salted water. Don't overdo this laundering. When fish is taken from the cold, salted water, dry it immediately with a damp cloth or allow it to drain on absorbent paper. Fish steaks must be dried in this manner before broiling.

7. Tips from the kitchens of Montauk: It isn't necessary to smoke-up the entire house, or even saturate it with a fishy smell, when cooking a seafood dinner. These hints will help you to avoid such "side-effects": Dust filleted fish thoroughly with flour, then dip in beaten egg, and roll it in one of the better brands of seasoned bread crumbs. Such fillets can be kept in the refrigerator until needed. Then, five minutes before you start cooking them, turn the broiler heat—whether gas or electric—up as high as it will go. Cover broiler pan with aluminum foil. Take your fish fillets and dip them quickly but thoroughly in melted butter. Spread the fillets so that they do not touch each other on the aluminum foil in the broiler pan. Shove under the broiler, with broiler heat still at its highest level, as close as possible to the heat source; then let it broil for approximately 10 to 12 minutes. If properly done, it won't be necessary to even turn the fillets. But you can, if you prefer, turn them and broil lightly on the other side. Small panfish can similarly be cooked without filleting. Even Montauk scallops are delicious this way (but in the case of scallops some cooks omit the bread crumbs).

* * *

Tips On Storage Of Fish

1. Fish is perishable—more so than other meats; and some kinds of fish are more perishable than others. This is generally true of fatty fishes such as mackerel; it's also true of shark meat. All fish should be placed under refrigeration as soon as possible—the sooner the better in warm weather.

2. Fish should be gutted as soon as possible. Leaving the internal organs in place not only increases the chances of spoilage, it also can contribute to a "strong" taste in certain species. For this reason some anglers bleed tuna and other

sanguinary fishes right after catching. Since the gills are perishable tissue, some anglers also remove the heads of their fish soon after catching. To lessen chances of spoilage it's definitely helpful to remove any pockets of congealed blood which may lie along either side of the backbone in the gut cavity. These pockets are seen easily, and can be removed quickly by scraping with the point of a knife.

Always clean fish (which includes removal of blood pockets) before storage.

3. Even if you're going to eat the fish that night, put it under refrigeration until cooking time. Fish—fresh or frozen—should not stand at room temperature for any length of time. This holds for left-over fish too. And even for smoked fish; at least smoked fish should be kept in a dry, cool place—preferably one with good air circulation.

4. Frozen fish should be kept in the refrigerator's freezing unt until just before cooking time. If thawing is necessary prior to cooking, remove it from the freezing unit and place it in another part of the refrigerator for a sufficient length of time to allow thawing. Or, for faster results, bring it out into room temperature just before cooking. Remember, though, that once frozen fish is thawed it should not be refrozen.

5. Methods of storing fish in refrigerator or icebox:

Wrap tightly in waxed paper. Fresh fish, properly wrapped, can be placed in the refrigerator's meat compartment or, in an icebox, directly on the ice. It also can be placed, tightly wrapped in waxed paper, on a plate in the refrigerator and covered with a dish.

Fresh fish, properly wrapped, can be kept in a refrigerator for several days before it's cooked—providing, that is, that the refrigerator isn't defrosted somewhere along the line. Similarly, frozen fish will keep in a refrigerator's freezing unit for as long as the refrigerator isn't defrosted.

HELPFUL HINTS ABOUT UTENSILS

1. Slightly-moistened salt, applied to the hands and rinsed off with warm water—before using soap—will remove fishy odor from hands. If lemon is involved in fish cooking, save the skins. They can be used to sweeten hands after salt is used.

2. Slightly-moistened salt, followed by warm or hot water, will remove any fish smell when rubbed on pots, pans, knives, and other utensils. Oven pans should be soaked in hot, salted water immediately after cooling.

FULL FLAVOR FISH

by Margaret G. Potts

Place an oversize piece of aluminum foil in a baking dish. Lay the fish steaks, fillets, or whole small fish, on the foil. Bring the long sides of the foil together over the fish, making a lengthwise seal with a narrow double-fold. Seal the two ends with a narrow double-fold so that the fish reposes in a loose envelope. Place in oven preheated to 400°, near top, and bake for 30-45 minutes, depending upon thickness of fish pieces.

BAKED FISH FILLETS OR STEAKS

Mrs. Edward Parsons

Cut fish into serving portions. Season on both sides with salt and pepper. Melt 4 tablespoons of butter; add 2 tablespoons of lemon juice and 1 teaspoon of grated onion. Dip each piece of fish in this mixture and place in greased baking pan. Pour rest of fat over fish and bake in 350-degree oven for 30 minutes or until done.

* * *

MONTAUK FLOUNDER FILLETS WITH HOT LEMON SAUCE

Edna Steck

Ingredients

2 pounds of flounder, sole or cod fillets
2 cups of water
2 or 3 onion slices
1 bay leaf
6 sprigs of fresh dill (if available)
2 whole allspice
2 peppercorns
2 teaspoons of salt
1 lemon slice

Combine the last 8 ingredients in sauce pan and simmer 15 minutes. Strain and keep hot in pan. Spread the fillets on a tray and cut into serving pieces. Sprinkle with salt, place a fresh dill sprig on each, rll the fish and fasten with toothpicks. Put fish in skillet; pour hot liquid over fish. Simmer gently, covered, 12-15 minutes. Occasionally spoon liquid over fish.

Sauce

1 cup of medium white sauce
1/3 cup of mayonnaise
2 tablespoons of lemon juice

Combine the mayonnaise and lemon juice and add to the white sauce. Heat until bubbly, stirring constantly.

Drain fish, arrange on platter, pour sauce over fish. Serves 6.

FILETS A LA FLORENCE

Uta Hagen Berghof

Ingredients

8 fillets of sole or fluke
½ cup dry white wine
salt and freshly ground pepper
2 cups cooked lobster meat
1 tablespoon marsala
3 egg yolks
2 tablespoons cream
1 tablespoon tarragon vinegar
4 tablespoons butter
1 teaspoon chevril
½ cup cooked chopped spinach

Wash fillets in water and lemon juice. Lay them in a shallow baking dish (lightly greased) and pour over the wine, salt, pepper and chevril. Cover with foil or lid and bake 15-20 minutes in a 350° oven. Toss chunks of lobster into foaming butter and add marsala wine. Remove fish from liquid and place on a hot platter, scatter lobster over the top, then cover with sauce. In top of double boiler combine egg yolks, a little salt and pepper, cream and vinegar. Over a medium flame, beat with a whisk until sauce thickens. Add butter and cooked spinach slowly and juice in which fish was cooked. Pour over fish and put under broiler till lightly brown. Serves 4-6.

* * *

MONTAUK FISH CHOWDER

Hilda C. Tuma

Ingredients

5-pound sea bass cut into 2″ squares
2 quarts of water
1 teaspoon of whole black peppers
2 bay leaves
4 onions, diced
1 cup of celery, diced
2 green peppers, diced
2 cups of potatoes, diced
1 can of tomatoes
½ pound of salt pork (tried out to light brown)

Boil all ingredients until tender, add fish last and boil 10 minutes or until cooked. Serve hot.

FISH CHOWDER

Mrs. O. F. Price

Ingredients

3 lbs. fish—cod or striped bass
3 large potatoes, diced
2 carrots, diced
3 medium onions, sliced
⅛ lb. salt pork
1 quart milk

Try out salt pork until very crisp. Drain, set aside. Saute onions in small amount of salt pork drippings. Cook fish whole until fork tender, remove skin and bones. Flake fish, bite size. In fish liquid cook potatoes, carrots and sauted onions until well done and small amount of liquid left. Do not drain. Scald milk. Add to milk all ingredients—season to taste, heat until piping hot (do not allow to boil). Serve crisp salt pork—dash of paprika. Serves 6-8.

* * *

MONTAUK CREAM FISH CHOWDER

Ena Pilbro

Ingredients

1¼ pounds filleted fish (cod, halibut, haddock, etc.)
2 large onions, chopped fine
3 potatoes, chopped fine
¼ pound of salt pork, fried golden brown
½ cup of boiling water

Simmer slowly 20 minutes. Add one can of evaporated cream (undiluted), 1½ cups of whole milk. Season to taste. Add tried-out salt pork. Do not boil after adding milk. Top with parsley when served.

* * *

LOBSTER CHOWDER

Mrs. Frank T. Moss

Ingredients

2 medium potatoes—diced
1 medium onion—sliced
3 cups firmly packed cooked lobster, cut in chunks
1 cup milk (may be half and half evaporated, if extra richness is desired)
butter (or margarine
salt and pepper

Cook potatoes and onion in just enough water with salt and pepper until about 5 minutes short of being done. Saute lobster meat in butter. Add this to potato pot and finish cooking. Remove from flame and add *heated* milk and a large pat of butter. Taste and add more salt and pepper, if needed. Serves 2 hungry people.

Note: If you find it necessary to re-heat the chowder, be careful it doesn't curdle.

* * *

CAPTAIN'S CHOWDER

Capt. Charlie Alles

Collect ¾ of a bucket of black mussels at Montauk Point along the rocks in low tide. They are clean and healthy there. Clean off grassy roots and scrub each one with small brush. Bring home as soon as possible. Do not keep in fresh water or they will die. If any mussel is open, discard it. Place mussels in corresponding size pot, pour in water sparingly just below mussel level. Cover pot and steam on low fire 15-20 minutes. When shells are open they are ready. Cool off pot, remove mussels in another dish and strain juice through cheese cloth for sand and shell particles. Remove mussels out of shells in amount intended to use in chowder and chop up fine. Cut up your vegetables in small cubes: Yellow turnips, carrots, some potatoes, celery, chopped onion, frozen green peas and some lima beans will enrich your chowder. Steam cut up vegetables in the pot, in very short water for 15-20 minutes. Now put in your vegetable pot the mussels and pour in mussel juice. Bring this to boiling point and your chowder is ready. Taste for salt, but use sparingly. If too salty, add whole milk.

* * *

SESAME BAKED FLOUNDER

Mrs. O. F. Price

Ingredients

¼ cup sesame seeds
1½ lbs. fresh fillets of flounder
¾ teaspoon salt
½ cup melted margarine or butter
2 cups soft white bread crumbs
⅛ teaspoon pepper
⅛ teaspoon powdered thyme (optional)

Toast sesame seeds in moderate oven 350° about 15 minutes. Arrange fish fillets in shallow 3 quart casserole. Use ¼ teaspoon of salt and sprinkle fish, pour ¼ cup of crumbs, sesame seed, remaining salt, pepper, thyme, add remaining margarine—mix well. Sprinkle bread crumb mixture evenly over fish. Bake 350° about 30 minutes until fish just flakes when touched with a fork. Serves 4.

MILK-BAKED FLOUNDER

Philip Gruber

Ingredients

2 or 3 Fillet of Flounder
Milk
Salt and pepper

Place fillets, salt and peppered in well buttered shallow baking dish. Barely cover with milk (don't let milk burn). Bake approximately 10 minutes ('til tender). Serves 3 persons.

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BAKED SEAFOOD CASSEROLE

Submitted by Jacqueline Kennedy

First Lady, APRIL 1963

Ingredients

1 pound canned or frozen crabmeat
1 pound shrimp, cooked, shelled and deveined
1 cup mayonnaise
½ cup chopped green pepper
¼ cup finely chopped onion
1½ cups finely chopped celery
½ teaspoon salt
1 tablespoon Worcestershire sauce
2 cups coarsely crushed potato chips
paprika

Heat oven to 400°F. (moderately hot). Combine crabmeat, shrimp, mayonnaise, green pepper, onion, celery, salt and Worcestershire. Pour into a buttered 2½ quart casserole. Top with crushed potato chips. Sprinkle with paprika. Bake 20 to 25 minutes, until mixture is thoroughly heated. Makes about 8 servings.

* * *

CODFISH TONGUES

James F. Schwarz

Ingredients

Tongues from 16 medium cod (10-pound fish)
1 egg
1/3 cup of milk
Bread crumbs

Remove the tongues (a "y"-shaped piece of meat) from between the "whisker" and the throat of the cod. Wash. Mix the egg and milk. Beat. Bread and egg the tongues and then fry in pan or deep-fat fryer until golden, about 10 minutes. Serves 4.

COD FISH CROCKETS

by Mrs. Mario Ferreira

Ingredients

2 lbs. codfish
3 medium size potatoes
5 eggs
3 tablespoons chopped parsley
1 pinch of pepper
garlic according to taste
onion according to taste

Take 2 pounds of codfish and after washing well, salt it, and let stand for about 2 hours. Peel three potatoes medium size and boil in water with salt. When they are half boiled, add the fish and continue with a low fire. After the fish and potatoes are well cooked drain the water, let it cool and with a fork mash both the fish and the potatoes into a paste. Mix it with the parsley, garlic and onion and pepper to taste. When everything is well mixed add 5 eggs one by one very slowly. Meanwhile place some salad oil or olive oil in a frying pan and bring to frying heat. With the help of a spoon, make some cakes with the prepared paste and fry until golden. If you want the crockets for cocktails, make them very small and serve with drinks.

* * *

BAKED COD FISH STEAKS

by Adele Forsberg

Ingredients

2 lbs. codfish steaks
1 pkg. frozen chopped spinach or other vegetable
¼ cup flour
1 tsp. salt
¼ tsp. pepper
¼ cup melted fat or oil
1½ cups milk
1/3 cup grated parmesan cheese
½ tsp. worcestershire sauce

Cut into serving-size portions. Cook vegetable, drain. Blend flour and seasonings into fat, gradually adding milk and cook until thick. Add cheese and worcestershire sauce. Combine vegetable with ½ cup of sauce. Spread vegetable in bottom of well-greased baking dish and arrange fish over vegetable. Pour remaining sauce over fish and bake 350°F. 30 minutes.

BAKED POLLACK WITH SAUSAGE STUFFING

Hilda C. Tuma

Ingredients

3- to 5-pound pollack, whole
Stuffing:
1 8-ounce package of stuffing, or
8 slices of bread
1 chopped onion, fried light brown
1 small clove of garlic, fried light brown
1 pound of sausage meat, fried

Mix all stuffing ingredients together, add 2 unbeaten eggs, 2 teaspoons of chopped parsley. Stuff pocket of fish. Place fish in uncovered pan and cover fish with:

1 cup of diced celery
1 cup of sliced carrots
1 sliced onion
Salt and pepper
1 can of whole tomatoes
Strips of bacon

Bake in preheated oven (500 degrees) for 10 minutes; reduce heat to 400 degrees and bake 40 minutes or until cooked, basting occasionally.

* * *

CREAMED CODFISH

Edith Le Vesconte

Boil codfish until it comes off bone easily. Remove skin and bones. Leave fish in good-sized chunks. Peel and quarter potatoes. Boil until done. Drain. Make thick white sauce. Combine fish a nd potatoes and cover with white sauce.

* * *

SAE KAKE
(Norwegian Fish Cakes)

by Adele Justad

Ingredients

1 medium pollack (raw) and *only* pollack
1 medium onion (grated)
1 whole nutmeg (grated)
¼ pound of butter or margarine (soft)
1 heaping tablespoon of white flour
1 heaping tablespoon of potato meal (flour)
pepper and salt to taste
milk and ¼ cup of cream
more milk
2-3 eggs
brown sauce
2 heaping tablespoons of white flour
stock from bone and skin

Preparation

Cut pollack, skin and bone the fish. Cut into small pieces and put through a meat grinder 3 times. Turn into mixing bowl, ready to make cakes. Add all ingredients, leaving milk until last. Take one cup of milk to start with, then add slowly as fish cakes are being mixed. This should be of a nice smooth mixture —not too stiff. Use milk when needed until smooth. To try out cakes, take a dessert spoon, dip in cup or mug of ice water to stop mixture from sticking to spoon. This gives the shape and do not use hands. Set frying pan over medium heat—not too low— and drop fish cake from spoon when the fat is hot. Fry both sides a golden brown—not too brown. This should be very light. When all fish cakes are brown, remove from pan into a large dish. Then, with a dry pan prepare the sauce. Take the flour and spread evenly over the pan, let slowly brown—not burn, keep stirring, then add slowly the stock and season to taste. Take off heat when adding stock to prevent from being lumpy. If this should be thick, you may add vegetable water for thinning out. Then place all fish cakes back into grill and slowly simmer for 40 minutes. You may want to use another grated onion for flavor.

This makes plenty of servings. If only for two or three persons, use half of this recipe. Can be prepared the day before by boning fish and cooking skin, etc. Also may be frozen in plastic containers.

* * *

SAE BYFF
(Norwegian Pollack Cutlets)

Prepare same as making fish cakes (above) by boning and skinning fish. Cut into small pieces, about three inches wide. Flour each one with added pepper and salt. Fry until golden brown. Then cut up two onions, fry same, and turn out in casserole. Prepare sauce same as above and cook all together. Simmer for 30 minutes.

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FISH CHOWDER A LA MONTAUK GUN CLUB

Richard T. Gilmartin

The late Wilson Hedges was the culinary inventor of our favorite fish chowder, the principal ingredient of which was striped bass. This was the way Wilson set about preparing it:

The bass was filleted, but the skin was not removed from the flesh of the fish. All trimmed parts of the striper—head (yes, head), backbone, etc.—were put into a large stock pot and slowly simmered to create rich stock for the chowder. As

this was simmering on the fire, a half-pound of fat, finely-chopped salt pork was "tried out" in another heavy kettle. When the pieces of pork were thoroughly browned and the fat entirely removed, the pieces were removed and placed to one side on the top of the stove. Then two cups of chopped onions were added to the fat and thoroughly glazed. To this were added two quarts of boiling water, plus the fish stock with all its solids removed. Six cups of potatoes—not chopped, but in large chunks, like quartered pieces of small potatoes—were added: also one cup of cut celery and a large can of tomatoes. (Note: The recipe means canned tomatoes—not tomato soup, tomato puree, or any other tomato concoction. It must be canned tomatoes.) It isn't necessary to cut or chop the tomato pulp.

All of this is cooked thoroughly until the potatoes are done. Boil slowly and stir to see that nothing sticks to the pot. When the potatoes are done, add black pepper to taste and a good quantity of whole peppercorns, together with a generous sprinkling of Worcestershire sauce. Then combine with the cut-up striped bass. Put on a hot fire and bring the mixture rapidly to a boil, holding for about five minutes until the bass is cooked through. Then turn down the fire, or put the pot on the back of the stove, and hold until ready to serve.

How long you keep the chowder waiting doesn't matter, because the longer it stays the better it becomes. Holding it overnight is recommended in some schools of fish chowder thought.

Secret of success of this recipe seems to lie in the large chunks of striped bass with the skin left on to keep it from falling apart—plus the fact that there's no great conglomeration of vegetables and seasonings to confuse the issue and mask a good, genuine, wholesome fish chowder taste.

Try this fish chowder, prepared exactly as outlined, and you won't settle for any lesser brews.

* * *

BROILED FILLETS

Edith LeVesconte

Place your fillets in a large pan. Spread them generously with mayonnaise. Sprinkle with paprika and broil until golden and bubbling.

(Doesn't that word "bubbling" make you wish you had one of those piping-hot fillets right now?)

MONTAUK FLOUNDER, SLIGHTLY FRENCHIFIED

Bettie Duryea

Ingredients

1 large flounder
4 tablespoons of butter
¼ cup of water
½ cup of white wine
1 teaspoon of lemon juice
1 clove of garlic
1 tablespoon of minced chives
1 teaspoon of chopped parsley
1 tablespoon of shallots
½ cup of chopped mushrooms
½ cup of salted almonds, slivered
½ cup of fine bread crumbs
1 tablespoon of white wine vinegar

If you have any strength left after chopping all those ingredients, clean, rinse, split, and trim fish, removing head and tail. (Or have the flounder filleted.) Melt 2 tablespoons of butter; in it saute the chives, parsley, shallots, garlic, and chopped mushrooms. Add ¼ cup of the wine and water, lemon juice and vinegar. Let cook until mixture is reduced one-half in volume. Put half of the sauce in a baking dish; lay in the flounder, cover with remainder of sauce. Pour over remaining wine, sprinkle with bread crumbs. Dot with remaining butter. Bake 20 to 30 minutes in 325-degree oven. Add slivered almonds, brown quickly under broiler.

P.S.: Don't try this recipe if you've lingered at the bridge club too long and are already late getting dinner started.—B.D.

* * *

FILLET OF SOLE

Anne Briand

Ingredients

Flounder or fluke fillets
2 tablespoons of salad oil
1 teaspoon of vinegar
1 teaspoon of grated onion
½ teaspoon of salt
1 teaspoon of paprika

Wipe fillets; lay them in a deep plate. Mix all the ingredients—except the fillets—and mix them thoroughly. Pour over the fillets; let the fish marinate for 1 hour, turning frequently. When ready to cook, lift fish from the dish and roll lightly in well-seasoned flour, then dip in a beaten egg and roll in fine crumbs. Fry to a golden brown.

MONTAUK STRIPED BASS WITH GINGERSNAP SAUCE

Hilda C. Tuma

Ingredients

4 pounds of striped bass, cut into 2-inch steaks
1 quart of water
2 sliced onions
1 celery root
1 carrot
2 bay leaves
6 pieces of allspice
6 cloves
1 teaspoon of salt
¼ teaspoon of pepper

Boil bass in 1 quart of water and above ingredients. When fish is cooked, take out of the liquid and strain. Return strained liquid to pot and add following:

6 cooked prunes
½ pound of ginger snaps
1 tablespoon of butter
¼ cup of corn syrup (Karo)
½ cup of cooked raisins
½ cup of blanched almonds
Juice of 1 lemon

When sauce comes to a boil, thicken with butter and flour browned together. Pour sauce over fish; serve either hot or cold.

* * *

BAKED STRIPED BASS

Edith LeVesconte

Take your striped bass and rub backbone of fish with garlic. Grease pan and place fish in it. Squeeze ½ of a lemon over it. Sprinkle with paprika. Pour enough milk in pan to cover half the fish. Bake about 45 minutes in moderate oven.

* * *

BAKED SEA BASS

Elsa M. George

Ingredients

A 2- to 3-pound sea bass, split but not boned
4 slices of bacon
2 medium-size onions
1 sprig of parsley for each half of fish

½ teaspoon of paprika
½ teaspoon of salt
2 tablespoons of butter
Sliver of garlic, dash of pepper

Place bacon under fish in flat, open pan. Slice onions on top of each ½ fish, along with seasoning and parsley. Put ½ tablespoon of butter on each ½ fish, garlic in corner of pan. Bake until meat is loose from the backbone of fish. Usually 25 minutes in a 375-degree oven is enough, but the loose bone is a sure test. Serves 4.

* * *

BARBECUED STRIPED BASS FILLETS

by Mary Cooper

Ingredients

6 portions striped bass fillet

Arrange in a greased broiler pan, this will be made easier by lining the pan with foil. Spoon over sauce. Broil until fish flakes when tested with a fork.

Barbecue Sauce:
Mix together —

½ cup salad oil
2 tablespoons lemon juice
¼ cup catsup
1 teaspoon Worcestershire sauce
2 tablespoons minced onion
1 clove garlic crushed
½ teaspoon salt

Makes enough sauce for 2 pounds fish fillets or 6 servings.

* * *

STRIPED BASS WITH PIQUANTE MAYONNAISE SAUCE

by Charles H. Baker, Jr.

First catch your bass, and around 8 pounds is about right. You have to have some sort of a baking or steaming fish pan long enough to hold the fish lying down with head and tail cut off; scaled and de-insided. Get some sort of a unit like a fish steamer with trivet to raise fish slightly, or a pair of usual trivets. Actually, a double roasting pan does OK for the cook-dish.

Figure to have liquid enough to cover about ½ of the fish and first do this:

Put that amount of water in the pan, add a couple of cut-up carrots, ditto plenty of celery tops and coarser stems, two or three onions quartered; ½ cup of cheap dry white wine, lemon and the peeling also. Season with enough salt to know it's salty,

plenty of black peppercorns (about 12 or so) or same hotness of Tabasco Sauce to give a little flip. Add ½ tsp. dried thyme and simmer this *court bouillion* idea for half an hour, before starting to cook the bass. Wrap fish in dish towel, cheesecloth or Aunt Emmie's mantilla. Put fish in broth, cover cooking utensil and simmer *very* slowly for maybe half an hour—don't boil. Uncover and peer in to see if flesh is about half done; take a pair of tongs and turn fish over. Cover utensil and simmer again for same time. Uncover and let completely cool in liquid. Lift fish out and unwrap, and you'll find skin comes off almost entirely with the cloth. With fish cold it won't come apart. Take spatula or knife and carefully lift top fillet (unbroken) from backbone. Lift out the latter and put skinned fillets on platter. Chill well, and serve masked with a piquant mayonnaise as follows: Enough Hellman's to cover well, same first pointed up with enough Dijon or brown Bavarian mustard to suit taste, plus enough grated bottled horseradish to please you. Serve in portions as a main noon dish with a tossed mild French dressing green salad on the side, and any fairly good dry white wine served bone-cold. Does as well with any firm fleshed fish except oily mackerel tribe.

* * *

STRIPED BASS B. G.

by Mrs. Balcomb Greene

Ingredients

1 Striped Bass (3 or 4 lbs.)
6 slices of bacon
dill
fennel
1 cup dry white wine
peppercorns
butter or margarine

Have bass filleted. Wipe with damp cloth. Place in greased baking pan. Dot with butter or margarine. Pour over 1 cup dry white wine. Add 6-8 peppercorns. Place 2-3 sprigs of fresh dill (or 1 tsp. powdered dill) over fish. Sprinkle lightly with powdered fennel. Cook bass approximately 40 minutes or until fish flakes easily when fork tested. Heat dried bacon in iron skillet until ¾ crisp. Add pre-cooked bacon to bass (crumble on top) 5 minutes before fish is done. Remove fish from oven and cut fillets in two. Serve on heated platter or individual plates. Pour remaining wine mixture over fish to which more wine may be added. Serves 4. Serve with braised celery and baby carrots.

STRIPED BASS POMODORO

by Marion Williams

1 3- to 5-lb. striped bass
salt and pepper
½ cup melted butter or margarine
2 tablespoons corn oil
1 can (1 lb. 13 oz.) whole tomatoes, drained
1 bay leaf
½ cup dry white wine

Season fish with salt and pepper. Bake in uncovered greased baking dish at 350° for 10 minutes. Baste with combined butter and corn oil. Add tomatoes, bay leaf, and wine and continue baking until fish flakes easily. Allow about 10 minutes per pound total time. Serves 4 to 6.

* * *

STUFFED STRIPED BASS

by Alice Richardson Lukeman

Ingredients

3 to 4 lb. bass
½ lemon
2 small onions
¼ lb. mushrooms
½ cube butter
salt and pepper, marjoram and thyme
½ cup consomme
½ cup dry white wine
1 tablespoon chopped parsley

Wash cleaned bass and dry thoroughly. Squeeze lemon juice inside and out and let stand. Wash, peel and chop mushrooms and add to butter sizzling in skillet. Sprinkle with salt, pepper and a pinch of marjoram, and thyme. Cook briskly for 5 minutes. Now, drain juice into baking pan. Place rest of mixture in fish cavity and fasten with toothpicks. Place fish gently into baking pan. Add consomme and wine to juice. Cook in hot oven (500° F.) until wine bubbles. Then reduce heat to 350° F. Cook uncovered 30 minutes. Place on hot platter, remove toothpicks, and sprinkle with parsley. Serves 4-6.

* * *

STRIPED BASS ON A SPIT

by Philip Chasin

Clean and gut a striped bass about 7 or 8 lbs. in weight, leaving the head on. Carefully insert the spit through the striped

bass, first seasoning inside and out, using same seasoning as for Pine Cone Magic. Tie bass onto the spit and put it over the charcoal fire so that it revolves. It is important, however, that the fire not be directly under the fish. It should be in a circle, leaving the area under the fish clear of any charcoal. At intervals, paint fish with butter as it revolves to keep from drying out, and also to keep skin crisp and edible. You may, if you wish, put a slice or two of bacon on the outside of the fish or in its belly, closing stomach with skewers. The same use of pine cones will apply to striped bass on a spit. It should be allowed to smoke a long time. The cooking depends on the size of the fish. The net result is delicious and unbelievably unlike fish. Handle it carefully on the way to the platter.

* * *

PINE CONE MAGIC

by Philip Chasin

Fillets of blue fish, striped bass or whole medium sized striped bass on revolving spit.

Clean and wash fillets as you normally would for any cooking, but leave skin on. Season, using salt, pepper, accent, garlic powder, marjoram and paprika. Place fish on a wire grill and put it over a hot bed of charcoal, skin side down. Put on exposed meat of fish several small globs of butter, so that when butter melts it will cover entire fish. When the fish seems to be partially cooked (about 10-12 minutes, if it is a hot fire) turn wire basket over so that meat of fish is facing fire, and at the same time throw some damp, but not wet, pine cones on the hot charcoal. This will cause fire to smoke, and slightly smoke meat of the fish, giving it a very subtle piney taste. When the pine cones catch fire and start to burn, turn fish back with skin side exposed to flame; add a little more butter to keep from drying out, and the fish is finished. Allow ¾ lb. of fish for each person, depending on size and thickness of fillets.

* * *

FISH A LA ROQUEFORT

by Bunny Day

Ingredients

1½-2 lbs. any fillet—flounder, bass, haddock, etc.
1 cup sour cream
¼ lb. Bleu or Roquefort cheese
1 cup white wine

Place fillets in a casserole. Mash the cheese and blend with the sour cream and wine. Pour over the fish and bake 400° for 25 minutes.

BAKED SEA BASS OR COD FISH

by Margaret Stevens

Ingredients

3-4 lb. sea bass or cod
salt and pepper
garlic salt
1 onion, chopped
1 can tomato sauce

Preparation

Clean fish, cut in steaks and place in flat pan. Season with salt and pepper and sprinkle a little garlic salt. Chop onion fine and spread over and around each steak. Pour a can of tomato sauce over the fish. Bake for 45 minutes at 325°. Serves: Allow about ¾ pound per serving.

* * *

CANNING TUNA IN A PRESSURE COOKER

Bertha Ward

Use only the white meat. Cut up the tuna and soak in salted water (½ cup of salt to a gallon of water). Drain after 1 hour and change water. This time use a little salt and soak overnight. Fill pint jars with the fish after it has been dried with a towel (the tuna will make its own juice), and add ½ teaspoonful of salt and 1 tablespoonful of olive oil. Cook in pressure cooker for 80 minutes at 15 pounds pressure.

* * *

MONTAUK TUNA CHOWDER

Sybil Tuma

Ingredients

4 strips of bacon (cut up)
4 onions (chopped)
4 potatoes (diced)
1 cup of water
1 pound of fresh tuna, cut in ½ inch cubes
3 cups of milk
⅛ pound of butter
Peppercorns and chopped parsley to taste

Saute onions in bacon, add potatoes and water and simmer until tender. Add cubed tuna and cook until fish turns

white (about 5 minutes). Add milk, butter and seasonings. Heat and serve piping hot. Cooking time about ½ hour. Serves 6.

* * *

TUNA AND NOODLE CASSEROLE

From the collection of Ruth Miller

Ingredients

1 package of noodles cooked in salted water
3 tablespoons of butter
3 tablespoons of flour
2 cups of milk
3 tablespoons of pimento
1 teaspoon of chopped onion
½ pint of tuna fish (cooked)
½ cup grated cheese

Make cream sauce and add pimento and onion. Add 2 teaspoons of lemon juice to tuna. Put alternate layers of tuna and noodles in casserole, add cream sauce, sprinkle cheese on top. Bake in moderate oven for about 25-30 minutes or until cheese is golden brown.

* * *

TUNA STEAKS

Dip steaks, cut to desired thickness, in egg and cracker meal. Season with salt and pepper to taste. Fry in deep fat.

* * *

CREAMED TUNAFISH

Mrs. Edward Parsons

Creations served on toast are always good for a change of pace. They tempt the taste and are satisfying too.

To start this creation you'll need 2 stalks of celery and 1 small onion, chopped fine. Cook celery and onion in ½-cup of water until soft. Leave water in. Add 1½ cups of milk, 2 tablespoons of butter, and 2 tablespoons of flour. Cook until thickened. Drain two cans of tuna. Pour hot mixture over the fish. Season with salt and pepper to taste. Serve on toast.

* * *

TUNA STEAK

Potts' Blue Fin Specialty

Heat skillet very hot, add mazola, pat of butter. Beat 1 egg for 2 steaks, add a little water, salt, beat. Dip steak in egg mixture, then into bread crumbs or cracker dust. Brown both sides of steak quickly, remove. Add bay leaf, chopped parsley, a little hot pepper to skillet contents. Place a layer of tomato (fresh or

canned) in skillet. Place steaks in skillet, cover. Steam about 15 minutes.

* * *

Notes on Swordfish Cookery

The swordfish's fame as a rod-and-reel gamester is world-wide. Nothing need be said here to add to it. Similarly, the swordfish's fame as a table delicacy also is known throughout the world. But to this we would like to add a postscript in the form of a few hints on ways to prepare this superb fish.

* * *

FRIED SWORDFISH: Slice swordfish steaks thin, or have them sliced thin. A half-inch thick is about right. Fry them in butter, adding salt and pepper to taste.

* * *

SWORDFISH STEAKS: Slice them, or have them cut, to desired thickness. Dip steaks in egg and cracker meal. Add salt and pepper to taste. Fry in deep fat till golden brown.

* * *

BAKED SWORDFISH: Slice fish into small pieces, about 2 inches by three inches each. Place in baking pan or dish. Cover with sliced onions, melted butter, salt, pepper, and paprika. Bake in 400-degree oven for 40 minutes or until done.

SWORDFISH SANDWICH

Richard T. Gilmartin

Back in other years of swordfish plenty at Montauk, there never was anything more popular than the Montauk swordfish sandwich, a creation developed at Montauk Tavern under the guidance of Frank Tuma. Here's how it went:

On two slices of hot, buttered toast was placed a thin slice (about a half-inch thick) of swordfish, broiled or sauted in butter. With it went slices of ripe tomato and dill pickle, and topped off with mayonnaise or tartar sauce as desired.

* * *

SWORDFISH

by Mrs. Adolph G. DeSanctis

Ingredients

1 lb. swordfish steak 1¼ inches thick
2 tablespoons unsalted butter
2 tablespoons olive oil
20-24 white seedless grapes
salt and pepper
fresh lemon juice

One hour before cooking time, remove fresh swordfish from refrigerator. Bathe generously with fresh lemon juice, add salt and pepper. Let stand at room temperature. Melt butter in a cast iron fry pan, add oil. When hot (but not brown) add swordfish. Add white grapes to side of pan. Gently saute swordfish 10 minutes on each side (total 20 minutes). Drain off and reserve any juice that accumulates during cooking. During the last three minutes crush grapes with a folk, add pan juices and heat. Arrange swordfish on platter, pour over pan juices and serve hot, immediately. 1 lb. swordfish serves 3 persons.

* * *

SMOTHERED EELS

Richard T. Gilmartin

Lake Montauk (Montauk Harbor) produces rather superior eels. The following is a method of preparing them.

Render half a pound of fat salt pork in a heavy, cast-iron skillet. Brown two sliced onions in the skillet; and brown 8 or 10 four-inch segments of (cleaned) eel in the salt pork fat. Remove eels before they're thoroughly cooked; replace them with 3 or 4 thinly-sliced raw potatoes and 1 cup of boiling water. Cover the pan and cook slowly until the potatoes are nearly done—add water from time to time as needed. Return the eels to the pan, and cook the mixture until potatoes and eels are completely cooked. Serve hot, with plenty of hardtack-type crackers and butter.

This is a meal with real substance.

* * *

MOULES MARINIERES

by Alice Richardson Lukeman

Don't belittle the mussel just because it is free. And don't begrudge the time it takes to go mussel hunting. Picking your own mussels is fun and the reward in superb, delicate flavor is extremely satisfying. Before you plan a mussel feast, check the tide schedule. Pick a day when the tide is low in the morning or early afternoon. Wear old sneakers and pants that will roll up above the knee. The only equipment you need is a bucket. Better start an hour before the low tide deadline so you can pick the likeliest place—almost any rockbound shore will do. As you pull the mussels from the rocks, detach as many whiskers as you can before piling them into your bucket. It's a good idea to keep the bucket half full of sea water so the mussels can further clean themselves. Of course, discard any which have opened shells. When you go home with your haul, place your old tennis shoes in direct sun—you'll find them bleached by the salt and looking like new.

Ingredients

1 peck mussels
6 shallots (or 3 small white onions)
1 cup dry white wine
¼ lb. butter
¼ lb. mushrooms
1 egg yolk
1 cup cream
1 tablespoon chopped chives

Scrub mussels thoroughly with stiff brush and place in large casserole, adding chopped shallots (or onions) and wine. Cover and steam slowly until shells open—about 15 minutes. Remove from fire and pour off about 2 cups of broth into saucepan and place over low heat. Meanwhile, melt butter in skillet, add chopped mushrooms and cook 5 minutes. Add broth. Whip egg into cream and add slowly to this mixture. When it thickens, but does not boil, add chives. Pour over mussels. Serve in soup bowls with such accompaniments as crisp French or Italian bread, mixed green salad and a dry French wine. Wonderful! Serves 4—cooking time—about 30 minutes total.

* * *

Tips on Lobsters

If a popularity contest ever is held for the most popular seafood dish of all, there's a better than even chance that some lobster concoction—broiled lobster, most likely—will win it . . . or at least place among the top three.

We have an entire section devoted to lobster recipes. But first, a couple of general tips.

A LITTLE ANATOMY: All of the lobster is edible except the hard, heavy-parchment-like shell structure, the small crop or craw in the head of the creature, and the dark sand vein running down the back of the body meat. The green substance in a lobster is the liver. It is highly-seasoned and should be saved. Some lobster eaters consider it a delicacy.

A LITTLE BACKGROUND: The lobster is one of the largest shellfish. Some adults reach a weight of several pounds. Those most desirable for eating, though, are smaller.

When a lobster is taken from the water its color is a dark, bluish-green. On cooking, this color changes to a bright red. Lobsters must be alive and active when cooked.

TIPS ON COOKING LOBSTER (OR CRAB): To boil a lobster, add just enough water to steam. Add 1 teaspoonful of caraway seeds, celery tops, and salt to taste. Cover. For a 1½- to 2-pound lobster, boil for 30 minutes after water has started to boil. Boil larger lobsters longer, according to size.

When done, immediately pour off water and remove cover to allow steam to escape. Serve with plenty of melted butter.

* * *

OCEAN - WATER BOILED LOBSTER

Sigrid Alles

For the utmost in real, tangy sea flavor, cook your lobster in his own element—the clean, clear water of the open Atlantic.

First select a good-sized boiling pot, one large enough to hold the lobster (or lobsters) and the amount of water needed to boil them. Fill this half-way with fresh, clean ocean water, preferably taken 'way offshore. Set the pot on the stove over a full flame. It's hardly necessary to add salt, since the sea water furnishes it. But if the water has been taken from the beach, or close to it, where the water isn't apt to be as salty, some kosher rock salt should be added for taste.

While the ocean water in the pot is still cold, put in a handful of caraway seeds (don't be stingy!) — at least one heaping tablespoon per gallon. Put cover on pot. When your little ocean starts to boil, let it boil for at least 10 minutes. Then remove cover and put your lobster into the rapidly-boiling water. The boiling will stop . . . cover pot and bring to a boil again. Then remove cover, cut flame down to low, and simmer for 15 to 17 minutes, depending on size of your lobster. After 15 to 17 minutes of simmering, turn off flame altogether.

Over-boiled lobster is tough; but if you feel that your lobster, because of its size, hasn't been boiled enough, leave it in the hot water on the stove for another 10 minutes. Then take it out, split, and serve hot or cold with hot melted butter or mustard sauce.

* * *

STEAMED LOBSTER

Bettie Duryea

Ingredients and Equipment

Lobsters
Sea water
Kettle with cover
Rack or inverted tins inside kettle

Bring sea water to a boil. Place lobsters on rack or tins —above water level—and boil approximately 15 minutes for a 1½-pound lobster or until it turns a bright, even red. Do not increase cooking time in direct ratio to increased size of lobster, or if there is more than one lobster in the pot. You will have to judge by the color as to whether or not it's properly cooked.

Suggested Menu

Steamed lobsters—2 per person
Tossed green salad with garlic dressing
Green noodle casserole with tomatoes,
basil, and parmesan cheese sauce
Fruit compote with mint syrup
Nut cookies and coffee

* * *

STEAMED LOBSTER

by Margaret Stevens

Ingredients

1 8 lb. lobster
1 tablespoon vinegar
salt

Preparation

Place lobster in large pot containing 1½ to 2 inches of boiling water, 1 tablespoon of vinegar and pinch of salt. Steam with cover on for about 45 minutes, on low flame after water starts to boil again. Serves: Salad for 4.

* * *

LOBSTER SALAD

From Bettie Duryea's recipe collection

Ingredients

4 cups of lobster meat—bite size
¾ cup of celery—½-inch cuts (optional)
½ pint of mayonnaise
¼ cup of light cream or top milk
¼ cup of Italian garlic dressing
½ teaspoon of paprika
½ teaspoon of nutmeg
½ teaspoon of basil
Pinch of savory
2 tablespoons of ketchup or chili
Sauce (optional)—this gives a faint tomato flavor and is a matter of taste as is the Italian garlic dressing

Mix all ingredients except lobster and celery in shaker. Add to meat and celery mixing as near to serving time as possible. Serves 6.

LOBSTER NEWBURG

Bettie Duryea

Ingredients

½ pound of butter
4 cups of lobster meat—bite size
If available, all lobster coral and 3 teaspoons of the soft green substance found in upper part of body
2 teaspoons of paprika
1 teaspoon of nutmeg
3 egg yolks and 2 whole eggs (or 4 additional yolks)—room temperature
2 cups of cream
½ cup of dry sherry or 1/3 cup of scotch (The latter gives a distinctly different flavor.)
Fresh-ground pepper, and salt

Melt butter in double boiler, add lobster and cook 5 minutes. Add spices and salt; cook 2 minutes more. Beat together eggs and cream. Add slowly to lobster and stir until hot, but do not boil. Add sherry or scotch. Serve at once with rice or buttered toast. Serves 6.

The only tricks for good Newburg are expensive ingredients, fresh meat and a low flame. If you want to be really daring, try it in a skillet. If it doesn't curdle, you're a cordon blue chef.

* * *

LOBSTER NEWBURG - SHAGWONG

Mary Wood

Ingredients

4 cups of firm lobster meat (cooked)
4 tablespoons of butter
½ teaspoon of salt
½ teaspoon of paprika
1½ cups of light cream
2 well-beaten egg yolks
¼ cup of sherry wine

Have the lobster meat cut in 1½-inch chunks. Cook lobster gently about 5 minutes in butter in a large frying pan to which the seasonings have been added. Add the cream and heat through. Add a little of this sauce to egg yolks, stir, then add to sauce in pan. Cook over very low heat, stirring all the time, until the sauce is somewhat thickened. Add sherry wine, a little at a time. Remove from fire and serve immediately over toast points. Yield is 6 servings.

LOBSTER NEWBURG

Ruth Miller

Ingredients

1 cup of lobster
¼ cup of butter
2 tablespoons of sherry wine
¼ teaspoon of paprika
¼ teaspoon of salt
Pinch of nutmeg
2 egg yolks beaten with ¾ cup of evaporated milk

Melt butter in double boiler, add sherry, seasoning and lobster. Just before serving, add egg yolks and milk.

* * *

LOBSTER AND CHEESE BITES

Constance Greene

Ingredients

½ pound of cooked lobster meat
1½ tablespoons of grated cheese
1 egg yolk, beaten
2 tablespoons of butter
1 teaspoon of lemon juice

Grind lobster meat. Cream butter and cheese and add egg yolk, lemon juice and lobster meat. Press into a teaspoon and turn out onto a greased cooky sheet. Sprinkle with paprika. Bake in hot 400-degree oven for 5 minutes. Serve hot. Yield—approximately 4 dozen hors d'oeuvres.

* * *

LOBSTER CHOWDER

Edith LeVesconte

Fry a small onion gently in bacon fat. Pour off grease. Add 2 tablespoons of bacon fat and 1 pilot cracker, rolled fine. Mix well. Add 2 cups of hot milk and stir slowly until smooth. Add 1 cup of lobster, season with pepper and salt, cover and simmer in double boiler for 20 minutes. Add half a cup of hot cream and stir well. Add 1 tablespoon of sherry wine. Serves 2.

LOBSTER AND SPAGHETTI CASSEROLE

Mrs. Alan Rattiner

Ingredients

½ pound of butter
½ pound of sharp cheddar cheese
1 bottle of ketchup
1 pinch of dry mustard
½ teaspoon of Worcestershire Sauce
1 pound of spaghetti
2 pounds of cooked lobster

Melt butter and cheese in double boiler. Add ketchup, mustard and Worcestershire Sauce. Cook spaghetti and drain. Fill a large buttered casserole with layers of spaghetti, lobster chunks and melted cheese sauce. Bake covered for 1 hour at 350 degrees. Serves 8.

* * *

MONTAUK LOBSTER RAREBIT

Hilda C. Tuma

Ingredients

2 cups of boiled lobster, chopped
3 tablespoons of butter
1 tablespoon of flour
½ teaspoon of mustard
¼ cup of chopped onion
½ teaspoon of salt
⅛ teaspoon of pepper
1 cup of cream

Prepare sauce in double boiler from last 7 ingredients. Add lobster to hot sauce. Cover with grated cheese. Brown in oven. Serve on toast.

* * *

LOBSTER CAKES

Lena A. Greenwaldt

Mix well 1 pound of chopped lobster meat and ½ pound of mashed cooked potatoes with 1 egg, dash of pepper and a pinch of celery salt. Form into cakes and roll in egg and cracker meal or bread crumbs. Fry in small amount of butter until lightly browned.

LOBSTER ITALIANA

Mrs. Nicholas Pepe

Ingredients

2 2½-pound lobsters
1 bunch of parsley
3 cloves of garlic
½ cup of dry white wine
1 pound of thin spaghetti
Cooking oil

Use large pot with tight cover. Put in oil and garlic cut into fine pieces. Brown lightly; put in parsley, chopped. Wash live lobster and cut into pieces in shell. Add to mixture. Pour in white wine and steam for 5 minutes or until meat turns pink. Meanwhile, in another pot bring 2 quarts of salted water to a boil and drop in spaghetti. Cook for 10 minutes. Drain and pour lobster mixture over spaghetti. Serve hot. Serves 4.

* * *

Clam Creations

The little clam is a humble soul, but in the kitchen or galley he becomes royalty. Clam dishes (there must be hundreds of them) have been delighting diners for years and years and years; and it's assured that they'll be doing it for many years to come.

Now, from eastern Long Island, Sunrise Land, comes a fine collection of ways to prepare these succulent bivalves.

* * *

HOT CLAM HORS D'OEUVRES

Bettie Duryea

Ingredients

2 cups of finely-chopped or coarse-ground hard clams
½ cup of cream sauce
¼ teaspoon of sage
¼ teaspoon of basil
½ cup of grated parmesan cheese or thin slices of mozarella cheese
Fresh-ground pepper and salt to taste
¼ cup of white wine, sherry or brandy
4 strips of bacon, cooked and crumbled
¼ cup of very finely chopped onions

Mix all ingredients, except bacon, together. Put in greased empty clam shells. Cover with parmesan or mozarella cheese. Bake in 300-degree oven 5 minutes and finish under broiler for 2-3 minutes.

MONTAUK CLAM CHOWDER

Mrs. George Sears

Ingredients

½ pound of fat salt pork
8 onions
3 carrots
3 stalks of celery
Parsley
6 medium potatoes
1 pint jar of tomatoes
1 quart of clams
Pepper and salt
2 quarts of water

Put foods through meat chopper and then try out fat. Dice onions and brown lightly in fat. Add tomatoes to water, dice carrots, celery and potatoes and add to mixture. Cook until done. Add clams, drained and chopped. (Have full quart of chopped clams after draining.) Cook. Add chopped parsley and salt and pepper to taste. Makes 4 to 5 quarts.

* * *

MONTAUK CLAM PIE

Winifred Gilmartin

To get things rolling, chop 1 quart of chowder-size clams with a food chopper, then set them aside. Cook 4 large potatoes, sliced, with 4 onions in a small amount of salted water until done. Drain the potatoes. Add the chopped clams and put into oblong baking dish. Sprinkle with pepper and dot with butter—all over the mixture. Top with pie crust. Bake in a hot oven until crust is golden brown. Serve immediately.

* * *

SOFT - CLAM POT PIE

Catherine Darenberg

Ingredients

2 quarts of raw steamer clams
6 medium potatoes, sliced
6 medium onions, sliced
½ pound of bacon strips, cut in half
½ teaspoon of leaf thyme
½ teaspoon of salt
¼ teaspoon of pepper
2 tablespoons of flour
Pie crust

Sprinkle 1 teaspoon of flour in greased 10-inch casserole. Place a layer of sliced raw potatoes, then a layer of sliced raw

onions, a layer of raw clams and a layer of bacon strips. Sprinkle ¼ teaspoon of thyme, ¼ teaspoon of salt and dash of pepper. Continue in this fashion until casserole is filled to ½ inch from top. Sprinkle remaining spices on top layer. Pour juice from raw clams over all and put on pie crust. Cook in moderate oven (350 degrees) until potatoes are tender when pierced with a fork. Serves 6.

* * *

CLAM PIE MONTAUK

Mrs. Nicholas Pepe

Ingredients

18 chowder clams, ground
2 large onions, ground
6-8 slices of stale bread
1 cup of milk
½ teaspoon of poultry seasoning
½ teaspoon of salt
⅛ teaspoon of pepper
1 tomato, peeled and sliced
8 1-inch squares of sharp cheese

Wash the clams; open, reserving the juice. Grind the clams and onions, using the medium blade. Turn into a bowl. Soak the bread in the milk and add to the clams and onions along with the seasonings and clam juice. Place in a greased 8-inch pie plate and top with sliced tomato and cheese squares. Bake in a moderate oven until the clams are done and the cheese begins to brown. Cooking time — approximately 30 minutes. Serves 3-4. Serve hot with potatoes, second vegetable, and a salad.

* * *

BAKED STUFFED CLAMS A LA PILBRO

Ena Pilbro

Ingredients

½ cup of onions, finely chopped
½ cup of mushrooms, finely chopped
1½ cups of cherrystone clams
Salt and pepper to taste
½ cup of thick cream sauce
2 egg yolks
1 tablespoon of chopped parsley
Cracker meal

Cook onions and mushrooms colorless in butter. Add clams and cook 3 minutes more. Remove from heat, stir in hot cream sauce and egg yolks which have been slightly beaten. Stir in

parsley and fill the clam shells with the mixture. Sprinkle cracker meal on top, dot with tiny bits of butter. Arrange on baking tin and place in hot oven until lightly browned. Serves 8.

* * *

BAKED CLAMS

from Phyllis Clemenz

Ingredients

Cherrystone clams
bread crumbs
garlic salt
pepper
oregano
parsley flakes
grated Italian cheese
olive oil
Wesson oil

Preparation

Open clams and retain one half shell. Place whole clams in mixture of bread crumbs, salt, pepper, oregano, parsley and grated cheese. Coat clams liberally with mixture and place in shell. Fill in shell with some more of mixture.

Place clams on cookie sheet lined with aluminum foil and pour combination of olive oil and Wesson oil over each clam. Bake in oven, and continue basting with oil so that clams are not dried out, for about 20 minutes; then place under broiler to brown for a few minutes. Serve.

For an appetizer—allow 3 or 4 clams per person. For a main dish—allow 8 or 10 clams per person.

* * *

CLAMS AND SPAGHETTI

Mrs. Franklin Jarmain

Ingredients

1½ lbs. spaghetti
1 doz. clams
pinch of hot pepper
parsley
garlic or garlic salt
salt and pepper
oil for shortening

Sauce: Brown oil, garlic, add parsley, hot pepper, salt and pepper. Add clams, then juice of clams. Add a small amount of

water. When it comes to a boil, cook about 5 minutes. Shut off gas.

Boil pot of water and when boiling add #9 spaghetti. Takes about 15 minutes. 1 lb. of spaghetti serves 4 generous portions or 6 medium. 1½ lb. spaghetti serves 6 generous portions or 8 medium.

* * *

WHITE CLAM SAUCE

by Phyllis Clemenz

Ingredients

1 clove garlic—large
1/3 cup olive oil
2 cups clam broth
3-4 dozen little neck clams (hard shells)
salt—pepper—oregano
parsley (fresh cut up or dried flakes)
3-4 tablespoons dry white white (Chablis, Sauterne, or Dry Vermouth)

Place clams, hinge side down, in large agate or stainless steel pot of the type used for cooking spaghetti and fill pot with cold water 2/3 way to top of clams. (Do not use aluminum pot as clams will discolor it). (If you dig the clams yourself, let them "float" for a day or two in a pail full of fresh water and they will clean themselves out and will not be sandy). Place pot on high heat and bring to boil—keep on boiling until clams pop open and remove *immediately* from heat. In a large skillet, put in olive oil and mash or dice garlic in it and cook over low heat until garlic is cooked. Remove clams from pot—strain and reserve broth. Take clams from shells and dice them up fine. (Use 8-12 clams, depending on size, per person). Add clams to olive oil and garlic. Then add clam broth and wine, and season to taste with salt, pepper, oregano and parsley. Taste and feel free to add more clam broth and wine if desired. Keep on low flame and serve over linguine (flat spaghetti) or spaghetti, with plenty of grated cheese and a tossed salad.

An inexpensive and filling and simple to prepare meal from the sea.

* * *

CLAM PATTIES

Richard T. Gilmartin

This recipe requires 1 dozen large hard clams, raw. These are put through a food chopper and set aside. Two eggs are beaten with a small quantity of cold water; to this are added 3 slices of bread, crusts removed. (Bread is broken into small

bits, put into the beaten egg to soak.) Fold in the ground clams; season well with black pepper. The mixture is ready to go.

Drop mixture by spoonfuls on a hot, greased griddle, or into a greased pan. Fry until brown on both sides. Serve piping hot with plenty of melted butter.

* * *

MONTAUK "STARVE-TO-DEATH"

Frank Tuma

Ingredients

¼ pound of salt pork
2 sliced onions
2 cups of cooked, diced potatoes
1 quart of hard clams, chopped
(save the liquor!)
½ teaspoon of salt
½ teaspoon of pepper
2 teaspoons of Worcestershire

"Try out" salt pork. Fry onions in same till light brown. Add chopped clams, liquor, and potatoes. Thicken with butter and flour. Serve on toast, garnished with chopped parsley.

* * *

MONTAUK CLAM BROTH SUPREME

Richard T. Gilmartin

This is a bracing clam broth we used to serve at the old Montauk Gun Club on the occasion of our annual clambake, made possible largely by the club's falling heir to heavy-duty cooking equipment left behind at its camp headquarters by the construction firm of Robins & Ripley which came to Montauk to build a boardwalk and pier at Fort Pond Bay for the Carl G. Fisher Corporation. Both of these structures have long since disappeared, as has the building we used as a clubhouse. The entrance to Soundview Estates now crosses the place where our building and pistol range used to be.

At any rate, we fell heir to a large, 10-gallon pot, equipped with a spigot at the bottom, which was gathering dust in the contractor's cook house. This probably had been used as a stock pot to make soups. We also inherited a quantity of small crockery cups, without handles. About a third the size of an ordinary coffee cup, these were thick and sturdy, well able to withstand heating in an oven.

We christened the 10-gallon pot promptly. After thorough cleaning, we mashed several cloves of garlic in it, then rubbed the entire inside of the pot with garlic, being careful to remove any cloves that remained. We then placed the boiler on a hot fire, and melted two ponnds of butter in the bottom. As this was bubbling, we dropped in five or six finely-chopped onions,

stirring until they were glazed through, or light-brown. Then we took one bushel of thoroughly-washed steamer clams and another of hard clams, with only as much water as would cling to them after washing. These were thoroughly steamed with the cover on the pot until the very last essence of flavor had been removed. Then we took out the clams. The remaining liquor in the bottom of the pot was used to steep the outside stalks of celery, tied in bundles, which we were preparing for the clambake. We added pepper and celery salt, and kept the liquid on the stove, piping-hot. The celery was removed just before the broth was served. As guests arrived for the bake, each was handed a hot cup from the oven, filled with delicious broth.

Not even a skeptic could resist the tantalizing aroma of this heavenly beverage.

* * *

CLAM FRITTERS

Mrs. George Sears

Ingredients

1 solid pint of chopped clams
2 eggs
1/3 cup of milk
1 1/3 cups of flour
2 teaspoons of baking powder
Salt and pepper to taste
Paprika

Drain liquor from clams and put through meat chopper. Add eggs, then milk and flour alternately—add baking powder to last flour. Cook as you would pancakes. Makes about 12 fritters.

* * *

MONTAUK CLAMS CASINO

Richard T. Gilmartin

Open clams, save the best half of each shell. Place the plump bodies of the clams on the half-shells. Arrange them in a broiler pan, on aluminum foil; cover with a mixture consisting of a pound of melted butter, quarter of a bottle of Lea & Perrins Worcestershire, a generous seasoning of onion salt, pinch of garlic salt, and black pepper. Fill each clam shell as nearly as possible just before the clams go under the broiler flame. As they cook, pull back the broiler pan from time to time and add more butter sauce. You'll find that the clams are gradually absorbing the butter and seasonings. Encourage this process to the limit.

When they're done, remove the clams and serve promptly.

Warn your guests that they'll find the clams so tasty that they might try to eat the shells too.

Some people feel that it's wasteful to discard the necks and other tough parts of clams. These can be cleaned, chopped very fine, then put around each clam body in the half-shell before it's broiled. It's a matter of taste, of course; some cooks believe that it's better not to conserve the tougher parts of clams.

The two artists who developed this dish to perfection were Levi Bass and the late James Hildreth. No one has even been able to duplicate their recipe; and this, frankly, is only an imitation.

* * *

CLAMS CASINO

Lena A. Greenwaldt

Make dressing by chopping fine 1 green pepper and 2 or 3 cloves of garlic, depending on the garlic flavor desired. Saute green pepper and garlic in ¼ pound of melted butter until soft. Wash and open 24 cherrystone clams and remove one half of the shell. Leave clam in remaining half shell, but be sure the clam is cut loose from the shell. Try to leave some of the clam juice in the shell with the clam. Place the clams, inside the shells, in a baking pan. Top each clam with about ¾ teaspoon of the dressing. Cut bacon in small strips about ¼ inch wide and criss-cross on each clam. Place in hot oven or under broiler until bacon is brown. Serve in the shell. (If the clams are hard to open, place in refrigerator until cool and they will open easier.)

* * *

"GALVANIZED-CAN" CLAMBAKE

Richard T. Gilmartin

For this blueprint for a clambake we're indebted to Dan and Olive Sheppard, who for so many years enjoyed their summer vacations at Montauk. The whole idea was conceived when Dan acquired a brand-new, 20-gallon, galvanized iron garbage can with a tight-fitting cover. You can start by acquiring a similar piece of equipment. Naturally, you keep it just for clambakes.

A fire is started underneath several concrete blocks, which are sufficiently sturdy and well-placed, to support the galvanized iron can. A good bed of coals, preferably of oak or some other hard wood, is made before the can is ready to be placed on the fire for the bake. About 36 ears of sweet corn are husked, and all the husks saved. (In quantity this should be something over a half bushel, or more.) These are soaked in a tub of water or sprinkled with a hose until thoroughly soaked.

On the bottom of the galvanized can are placed a dozen or so very large chowder clams. On top of this is placed a good layer of the corn husks. This is covered with a layer of steamer clams, or small cherrystone clams, tied in cheesecloth sacks, with about 15 in each. This is then covered with another layer of the wet corn husks; and on top of this is placed a layer of chicken, which has previously been seasoned and wrapped in foil with a generous portion of butter in each package. Then follows another layer of wet corn husks. Then a layer of small white and sweet potatoes, also wrapped tightly in foil. Then another layer of wet corn husks. On top of this goes a layer of fish, again wrapped tightly in aluminum foil, and seasoned well. The fish can be practically any seasonal variety. Small sea bass, bluefish, or striped bass steaks, or even filet of flounder. On top of the corn husks, which cover the fish, are put four large white potatoes. Important that it be four large white potatoes. These are the automatic timers for the bake, for, as you will see, when the potatoes are thoroughly done, the bake is done too.

Now you are ready to put the G.I. can on the fire. Before you do, take a one-quart milk bottle full of fresh water and pour it over the top. Put the cover on tightly, and put on the fire. In a short while, you will hear the pot "singing," indicating that steam is starting to build up from the bottom. From this point it will take about an hour to complete the bake. Please note that this recipe does not call for lobster or sweet corn to be included in with the rest of the bake. It seems that both these delicacies tend to overcook, or acquire foreign taste if put within the main bake. We prefer to boil the lobsters separately (or purchase them already boiled from Duryea's Dock, where they are glad to do it on order). Similarly, the sweet corn is cooked separately in a pot of its own.

Up till now you have heard the more or less conventional description of this type of clambake. The crowning glory which makes this bake so unique is the delicious sauce developed by Olive Sheppard. It is extremely easy to make, and so delicious that it raises the gustatory level of the whole bake. Here is the sauce:

Take one pound of butter and melt it. To the melted butter add one complete jar of Durkee's Dressing, and season the whole with a slight quantity of Worcestershire sauce. Stir this mixture carefully until heated well. If it should tend to curdle, add a few drops of boiling water and stir vigorously.

Start off by serving the fish smothered with quantities of the sauce mentioned above. It will prove so delicious that most

people will want to continue the sauce on the chicken, and all the other delicacies in the bake. Even on the sweet corn and lobster.

Serve the bake, layer by layer, keeping the cover on in between courses, and you will find that everything stays hot, especially insulated by the foil and corn husks.

Of course, the bake should be accompanied with generous draughts of beer, and "hard stuff" should be taboo. Ice-cold watermelon for the hardy souls and the children should be trotted out as a final course.

The fame of this type of clambake has spread like wildfire, and the technicians and scientists at Brookhaven National Laboratory have popularized it in that area.

There are several refinements and embellishments which you can try as soon as you are used to putting on the basic bake. For example: Try frozen, stuffed rock Cornish hen, which you can buy in the market, as a variation on the half-broiler which is usually served. As Herb Austin said, when he was managing the Patchogue Hotel, in paraphrasing the Bard of Avon: "What food these morsels be." Note: If any of the food from this bake is left over—which is unlikely, leave it tightly-wrapped in the original foil and keep in the refrigerator. It can be warmed up in the oven, and is nearly as delicious as the freshly-served product.

* * *

SYLVESTER'S SIMPLE CLAMBAKE
or
Simple Sylvester's Clambake

by Robert Sylvester

New York Daily News

Take one pair bathing trunks, one pair sneakers, one very large pot and one medium pot. Find rocky stretch of shore. Wade in and fill both pots with sea weed, taking care that the weed has a lot of "bubbles." Put both pots on gas or electric range and turn heat full up. When weed is hot and sea water has dropped from bubbles of weed and weed itself into bottom of pot, throw lobsters live into big pot. Steam until done. Throw potatoes into small pot and steam until done. Serve with boiled corn cooked in fresh water. Add alcoholic beverages to dinner table.

CHARCOAL CLAMBAKE

A mouth-watering plan of action by New York Assemblyman Perry B. Duryea, Jr.

Serving 12

Ingredients

Cherrystone clams—12 per person
Lobsters—12 to 24, depending on size and appetites
Chickens—3, quartered
Butter—2 pounds
Corn—24 ears
Barbecue sauce—1½ pints
Beer—small keg

Equipment

Charcoal—4 small bags, two of them briquettes
Sufficient grill space to cook lobster and chicken together, or a large ground fire with grate
Several pairs of long-handled tongs
Heavy cooking gloves
2 small pots for butter and barbecue sauce
1 large pot for corn
Plenty of strong, moisture-proof paper plates, plus toweling and napkins
Small paper containers for butter and sauce

BEFORE THE BAKE: Pre-cook seasoned chickens in 325-degree oven for 25 minutes, then brush with olive oil. Pre-steam lobsters until almost cooked, then split and remove vein from tail and crack claws. Shuck half of the corn for pot-cooking. Leave the other half of the corn unshucked, and dip in sea water.

CONTINUING PREPARATIONS, AND THE BAKE: Build a fire of fairly hot coals and place grate 6 inches above it. Melt the butter, heat sauce, and boil water for corn. Place clams on grill and serve as soon as they pop open—about 2 or 3 minutes if fire is hot enough. Then brown chicken on both sides until thoroughly done—about 10 minutes, total time, depending on size. Place lobsters shell side down first. Heat through completely, brush open surfaces with melted butter. Reverse and brown slightly. Serve melted butter and barbecue sauce with all courses . . . and don't forget the beer.

A well-chilled watermelon is a good finish for this banquet. Eat everything in sight and worry about the diet later.

Scallop and Oyster Dishes

BROILED MONTAUK SCALLOPS

Mary C. Pospisil

Ingredients

1 quart of Montauk scallops
½ cup of seasoned flour
½ pound of butter

Using individual shallow earthenware dishes or large shallow baking dish, line the dish with scallops—one layer only—which have been rolled in seasoned flour and then shaken free of excess flour. Pour melted butter over scallops—no more butter should be used than is necessary to lightly cover all exposed parts of scallops. Place shallow dishes under preheated broiler and allow to broil until butter is bubbly and scallops are golden brown. Approximately 12 minutes. Serve immediately in individual dishes or bring large baking dish to table. Serves 4.

SCALLOPED SCALLOPS

Martha Greene

Butter a baking dish and put in a layer of cracker crumbs, then a layer of scallops. Repeat for 2 or 3 layers, depending on size of dish. Cover with white sauce or can of mushroom soup. Sprinkle top with crumbs; dot with butter. Bake in moderate oven—350 degrees—for 45 minutes to an hour.

* * *

SCALLOPS ON A SKEWER

by Phyllis Clemenz

Ingredients

1 pint bay scallops
toasted white bread—6 slices
½ lb. bacon
⅛ lb. butter
2 tablespoons white wine
salt
pepper
to taste
handful of bread crumbs

Preparation

Toast bread and cut into 1" chunks. Cut strips of bacon in half, and wrap around bread chunks. Take skewer and alternate one raw scallop with bread and bacon chunk until skewer is

filled. Place skewers on cookie sheet lined with aluminum foil.

In saucepan, melt butter, add wine, salt and pepper. Sprinkle bread crumbs over scallops on skewers and place under broiler. Baste continually with butter mixture and continue turning skewer until scallops and bacon are brown.

Serves 4. One skewer—one person. Serve with cole slaw.

N.B. Use thin skewers for bay scallops as they are small.

* * *

SCALLOP STEW

from Phyllis Clemenz

Fattening, but worth every calorie!

Ingredients

1 pint bay scallops, raw
1 large onion
2 medium potatoes
2 stalks celery
1 pint milk
½ pint heavy cream
⅛ lb. butter
salt
pepper, parsley and tabasco

Dice potatoes, onion and celery very fine and place in large spaghetti pot with about 2 inches of water—just enough for cooking. Cook over low fire until vegetables are done. Add scallops and milk and keep over VERY LOW flame—just enough to heat mixture. DO NOT BOIL. Add salt, pepper, parsley and a few dashes of tabasco.

When ready to serve, add cream and drop butter on top and keep on low heat until butter is melted and mixture is heated. Serve at once. This is almost a meal in itself so nothing is needed with it except possibly crackers or bread. Serves: 6 to 8.

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SCALLOP (OR OYSTER) STEW

Hilda C. Tuma

You start with 1 quart of the main ingredient—scallops or oysters, along with 2 cups of water, and salt and pepper to taste. Boil 10 minutes. Drain part of the broth, if desired.

Now, in a separate pot, heat 1 pint of milk—do not boil. Add 1 tablespoon of butter. Pour milk over drained scallops and serve at once. Serves 4.

(Note: Never boil milk and scallops together, as the milk will curdle.)

SCALLOPED OYSTERS

Martha Greene

Ingredients

½ cup of butter
1/3 cup of flour
1 teaspoon of paprika
1 teaspoon of salt
⅛ teaspoon of black pepper
Dash of cayenne
1 small onion
1 tablespoon of lemon juice
2 teaspoons of Worcestershire Sauce
1 quart of oysters
Buttered bread crumbs

Melt butter. Add finely - chopped onion and cook until onion is golden. Blend in flour, paprika, salt, pepper and cayenne. Remove from fire. Add lemon juice and Worcestershire Sauce.

Heat oysters for 2-3 minutes in their own juice and add to flour-butter mixture. Blend well. Pour into baking dish. Cover with buttered bread crumbs. Bake in moderately hot oven (375 degrees) for 30 minutes. Serves 5-6.

* * *

Montauk Game Cookery

Montauk has been famous as a fishing place since the long-gone era of the Indians. So it comes to pass that The Point has been the home of generations of seafood cooks. Many of its visitors know this. More will realize it after browsing through this section of the book.

What a lot of folks do not know, though, is that Montauk also is a home of game cookery. Ducks and other wildfowl have visited The Point for centuries. Deer and other animals have prowled its woodlands and meadows for many years. Needless to say, all this food "on the hoof" didn't go unnoticed.

Now we'd like to prove that Montauk knows a thing or two about game cookery too. Let's look at some recipes.

One thing before we do, though: It's illegal to shoot deer at Montauk. (We thought we'd better add that, just in case someone had an idea of making a deer-hunting safari to Montauk). But that needn't stop you from enjoying venison which has been procured elsewhere.

Wild Fowl Dishes

PHEASANT, MONTAUK STYLE

Constance Greene

Wash and quarter bird. Dry, roll in flour, and fry until just brown with 2 large, chopped onions. When brown, add: ½ cup of fat, 2 cups of white wine; 2 whole cloves, crushed; bay leaves; salt; pepper and garlic. Simmer until tender—about ½ hour. Strain liquid into pan with 1 cup of cream or evaporated milk. (Be sure to pour boiling liquid INTO hot milk, and stir until a little thick.) This pheasant dish is particularly good when served with rice.

* * *

AN OLD-TIMER'S VERSION OF BAKED WILD COOT

Hilda C. Tuma

Place 1 wild coot in a baking pan or dish. Cover with chopped onion, celery, carrots, and garlic. Add 1 small red brick (yes, that's right—one small red b-r-i-c-k).

Bake in 450-degree oven for 2 hours. When tender, place small red brick on platter, garnish with onions, garlic and parsley . . . and throw out the coot.

* * *

ROAST BLACK DUCK OR (WILD GOOSE)

Hilda C. Tuma

Place dressed duck in baking pan. Put 1 small onion and 1 whole carrot inside duck. Then slice 1 onion, 1 carrot, 2 stalks of celery, and 1 small clove garlic. Arrange ingredients around duck. Put sliced salt pork or bacon strips on top of duck. Baking time is about 2 hours in a 450-degree, pre-heated oven.

* * *

ROAST WILD DUCK

by Alice Richardson Lukeman

Ingredients

2 wild ducks
½ lemon
salt and pepper
4 small carrots
4 small white onions
1 cup dry red wine

Rub ducks with lemon and sprinkle with salt and pepper. Inside of each place 2 carrots split in half lengthwise and 2 onions cut in half. Place in uncovered casserole and add wine. Roast in hot oven (500°F.) and baste frequently. Cooking time depends on size of ducks and rareness desired. Test with sharp-pointed fork. The usual time for an average-size medium well done duck is about 30 minutes. Serves 4.

* * *

ROAST PHEASANT WITH SOUR CREAM SAUCE

by Winifred Klugen

Ingredients

two small or one medium size pheasant
1 medium onion
celery
parsley
salt
paprika
bacon
1 cup sour cream

Preparation

Pluck, singe, clean birds—then wipe well with a damp cloth. Sprinkle the cavities with a little salt and add to the cavities as flavoring 1 whole onion, stalk of celery and sprig of parsley.

Truss, rub each bird with butter or bacon fat and cover breast with strips of bacon.

Place in roasting pan and add a good size chunk of butter.

Roast in a 350°F. oven for 60 minutes or until tender and well browned. Baste frequently with juice in the pan. (Remember pheasant tends to be dry and must be kept moist at all times during cooking. When birds are done, remove and keep them warm. Skim the excess fat from the pan juice and place the roasting pan over very low flame. Slowly stir in 1 cup of sour cream and blend with juice. Taste for seasoning and add paprika liberally. Serve this sauce separately.

With the roast pheasant and sour cream, serve cabbage sliced and steamed gently until just tender. Add a little nutmeg to flavor. Serves 4.

* * *

PHEASANT (POT ROAST)

Hilda C. Tuma

Ingredients

1 pheasant cut in pieces
3 tablespoons of oil

1 chopped onion
1 small clove of garlic
12 mushrooms (optional)
3 tablespoons of butter

Fry pieces of pheasant in oil until brown. Fry chopped onion, garlic and mushrooms in butter until light brown. Place pheasant in saucepan and cover with small amount of soup broth or water, fried onions, garlic and mushrooms, and simmer 1 hour or util tender. Combine 2 tablespoons of butter, melted, 2 tablespoons of flour and add to broth to make gravy.

* * *

Venison Dishes

Three recipes by Bertha Ward

Venison (Hungarian Goulash Style)

Ingredients

2 pounds of meat
½ cup of minced onion
¼ teaspoon of dry mustard
2 tablespoons of brown sugar
1¼ teaspoons of paprika
1 teaspoon of Worcestershire sauce
3 tablespoons of vinegar
6 tablespoons of ketchup

Cut meat into cubes and brown well; add onions and brown lightly. Mix all other ingredients together and add to the meat, plus 1½ cups of water. Bring to a boil and then reduce heat to simmering point. Cook for about 3 hours. Remove cover, add flour and water which have been mixed together. Cook until thickened and smooth. Serve over cooked noodles. Serves 4.

* * *

Venison (Sauerbraten Style)

Ingredients

5 pounds of meat
Vinegar
2 onions
4 cloves
2 bay leaves
Ginger snaps

Put meat in deep jar. Cover with one part boiling water and one part boiling vinegar, onions, cloves and bay leaves. Allow to stand for at least 48 hours.

Brown meat in bacon fat and add some of the liquid in which it was marinated. Cook and simmer until tender, about 2½ to 3 hours, adding a little more vinegar water if needed.

When almost finished, add about 6 ginger snaps. Mix flour in cold water for thickening. Cook and stir until smooth. Season the gravy to your own taste. Serves 6.

* * *

Venison (Pot Roast Style)

Ingredients

4 pounds of meat
¼ cup of flour
¼ cup of good bacon drippings
¾ cup of chopped onions
4 whole cloves
¼ cup of vinegar
1 bay leaf
1 No. 2 can of tomatoes
1½ tablespoons of brown sugar

Brown meat on all sides in bacon fat and onions and remaining ingredients. Taste for seasoning and add salt and pepper as desired. Bring to boil, reduce heat to simmering point and let cook covered for about 3 hours. Serves 5.

* * *

RACK OF VENISON

by Winifred Klugen

Ingredients

4 or 5 lb. rack of venison (or loin)
salt pork or bacon
2 chopped onions
1 minced clove of garlic
½ teaspoon thyme
½ teaspoon oregano
½ teaspoon salt
½ teaspoon crushed pepper corns
juice or rind of 1 lemon
½ cup of salad oil
1½ cups dry red wine
½ cup beef stock

Preparation

Make marinade of first 9 ingredients, starting with onions. Put meat in to soak for 24 hours. Turn meat frequently. Make incisions in meat with knife or larding needle. Insert strips of salt pork or bacon. After 24 hours take meat out of marinade and arrange in roasting pan; top with several pieces of bacon.

Brown meat on all sides well. Remove lemon rind from marinade and pour over meat. Roast in 350°F. oven, basting often with pan juice. (Allow 20 minutes for moist rare). After 45 minutes of cooking add 1 cup of heated wine and continue roasting and baking until meat is done. Remove to hot platter and keep it warm. Skim off excess fat from pan juice and add ½ cup of beef stock. Then add ½ more wine and taste for seasoning. Thicken with Buerre Marnie (small balls of butter and flour kneaded together). Pour the sauce over rack of venison. Carve into separate ribs and let the meat juice mix with the sauce. Serves 4.

* * *

BAKED RABBIT

Hilda C. Tuma

Place 1 rabbit, cut in pieces, in baking pan or dish. Cover with 1 sliced onion, 1 small clove garlic (chopped), 2 tablespoons of melted butter, 1 teaspoon of caraway seed, ¼ teaspoon of pepper, ½ teaspoon of salt, and strips of bacon. Bake in 400-degree oven 1 hour or until tender.

* * *

HASENPFEFFER

Bertha Ward

Carefully clean rabbits, cutting them into portions. Place the pieces on a bed of sliced onions in the bottom of a crock. Then cover with a mixture of cider vinegar and water in equal proportions. Add salt, pepper, a little sage, a pinch of basil and tarragon, and half a dozen cloves. Cover and let stand in a cool place for not more than two days.

Remove rabbit from crock, place portions on paper napkins to drain. Melt butter—plenty of it!—in a heavy iron skillet. Sear the portions, letting them reach a deep golden color. This should take about 10 or 15 minutes. Now add some of the liquid in which the meat was marinated—about a half-inch of it, to be precise. Lower the flame and let the meat simmer until tender, adding a little marination fluid from time to time. When the meat is tender, remove to a hot platter. Add a little more of the liquid from the crock to the skillet and stir briskly. Then add at least a cup of sour cream and stir until the gravy is smooth. Cook about 1¼ to 1½ hours.

Montauk Fruit Creations

Blueberry and Blackberry Department

Montauk not only has plenty of fish, it has lots of wild berries for those with the ambition to pick them. Gathering a few quarts of these can lead to interesting culinary adventures, as the recipes about to follow will testify.

We'll lead off with the blueberry recipes.

* * *

MONTAUK HIGH-BUSH BLUEBERRY SHORTCAKE

Mary Pospisil

SHORTCAKE: Sift into a 2-quart bowl 2 cups of sifted flour, 1 tablespoon of baking powder, 3 tablespoons of sugar and ¾ teaspoon of salt. Cut in ½ cup of shortening (butter best!). Blend until mixture is slightly coarser than yellow corn meal. Then add 1 slightly beaten egg, ½ cup of milk. Stir into mixture until well blended. Makes fairly stiff dough.

Drop dough by heaping tablespoons onto greased cooky sheet. Bake in 450-degree oven for 12-15 minutes. Should be nicely browned. Makes 6-8 shortcakes. While hot, insert fork and lift top of shortcake. Butter bottom half. Then add hot blueberry mixture prepared as follows:

BLUEBERRY MIXTURE: Use 3 pints of washed Montauk blueberries, 1 cup of water and ¼ cup of sugar (or sugar to taste). Heat carefully until sugar has dissolved and blueberries have let down their own juice. Stir gingerly—avoid breaking berries. Heating process takes about 10 minutes. Remove blueberry mixture from heat. Spoon hot berries over buttered bottom half of shortcake, replace shortcake top and spoon more berries over it. Top off with a large scoop of vanilla ice cream. The cold ice cream melting over the hot, tart blueberries and hot, flaky shortcake combines to make a mouth-watering dessert. Serve in soup plates with soup spoons and do not precede with too large a dinner!

BLUEBERRY CRUNCH

Ruth White

Place in square greased pan or Pyrex dish 1 pint of blueberries and sugar to taste. Mix together through sifter 1 cup of flour, 1 cup of sugar, 1 teaspoon of baking powder and ¼ teaspoon of salt.

Beat one egg well with fork. Mix beaten egg into dry mixture with fork until it becomes like a noodle mixture (crumbly). Place crumbly mixture over blueberries, then pour over ¼ cup of melted butter or margarine. Sprinkle top with cinnamon. Bake in 350-degree oven for 45-50 minutes, until top becomes crunchy. Serve with ice cream or whipped cream.

The above may be made with apples or peaches, substituting about 6-8 medium apples or peaches sliced. When using apples or peaches, pour ¼ cup of water over sliced fruit before adding flour mixture.

* * *

MONTAUK BLUEBERRY BUCKLE

Hilda C. Tuma

Ingredients

¼ cup of shortening
½ cup of sugar
1 egg
¼ teaspoon of salt
1 cup of flour
1½ teaspoons of baking powder
1/3 cup of milk

Mix and spread in 8x8-inch pan. Spread with 1 pint of blueberries. Sprinkle with following crumb mixture: ½ cup of sugar, 1/3 cup of flour, ½ teaspoon of cinnamon and ¼ cup of butter. Bake in 350-degree oven until berries are done. Serve with whipped cream.

* * *

BLUEBERRY DUMPLINGS

Hilda C. Tuma

Ingredients

2 quarts of blueberries
2 cups of water
1 cup of sugar
Boil 10 minutes.

Dumplings:

2 cups of flour
2 teaspoons of baking powder

2 tablespoons of butter
¼ teaspoon of salt
2 whole eggs
1 cup of milk

Cut shortening into flour, add eggs and milk. Mix well together. Drop dumplings by spoonful on top of berries. Cover and boil 15 minutes. Remove dumplings and place on platter. Cover with berries. Serve hot. Serves 6.

* * *

BLUEBERRY CRISP

by Mrs. Harry McLeod

1 quart native blueberries
¾ cup sugar
1 lemon
Cinnamon

Topping:

2 cups (honey & spice) wheat germ
½ cup sugar
¼ teaspoon salt
4 level tablespoons of flour
½ cup butter

Wash berries. Put in 2 quart baking dish, add sugar, squeeze lemon juice over berries. Add dash of cinnamon. Mix wheat germ, sugar, salt and flour together in a bowl. Add melted butter and mix until crumbly. Put mixture over top of berries and bake 45 minutes at 350°. Serve hot or cold—plain or with hard sauce. Serves 8.

* * *

BLUEBERRY COFFEE CAKE

by Mary Cooper

Ingredients

2 cups biscuit mix
2/3 cup sugar
¼ cup instant dry milk
2/3 cup water
1 egg
Topping:
1/3 cup sugar
2 tablespoons soft butter
¼ cup instant dry milk
¼ cup all purpose flour
1½ cups fresh blueberries

350-degree preheated oven. Put biscuit mix, sugar and dry milk into bowl. Add egg and water. Beat well at medium speed. Pour into a greased nine-inch pan. Cover batter with berries.

Mix topping ingredients together and sprinkle over berries. Cooking time: 50 minutes or until cake pulls from sides of pan.

* * *

BLACKBERRY PIE

by Hilda C. Tuma

Ingredients

1 quart of blackberries
1 cup of sugar
2 tablespoons of flour
Pinch of salt

Mix sugar, flour and salt. Put berries into an 8-inch uncooked pie crust. Sprinkle dry ingredients over berries. Top with perforated crust. Bake 15 minutes in a 450-degree, preheated oven; then, 30 minutes at 350 degrees.

* * *

Cranberry Creations

From blueberries and blackberries it's only one letter of the alphabet to cranberries. And we'll lead off with something really unusual.

* * *

CRANBERRY MARMALADE

Lena A. Greenwald

Remove skins in quarters from 2 oranges and 1 lemon. Scrape half the white from the rind and discard. Slice the remaining rind very fine, and add 3 cups of water and ⅛ teaspoon of baking soda. Bring to boil; then simmer, covered, 20 minutes. Stir often. Chop the remaining fruit, being careful to save the juice. Add the chopped fruit and juice and 1 pound of ripe cranberries to the cooked rind. Simmer, covered, 10 minutes. After simmering, place in a large saucepan or pot. Add 8 cups of sugar and mix well. Place over high heat and bring to a full rolling boil; boil hard for 1 minute, stirring constantly. Remove from heat, and at once stir in ½ cup of fruit pectin or ½ cup of Certo. Skim off foam. Stir and skim for about 10 minutes, then put into glasses and cover with paraffin.

* * *

MONTAUK CRANBERRY-WALNUT BREAD

Anne Briand

Ingredients

2 cups of sifted flour
1 teaspoon of baking soda

1 teaspoon of salt
¾ cup of sugar
1 egg, slightly beaten
2/3 cup of milk
¼ cup of butter, melted
1 cup of whole cranberry sauce
1 cup of chopped walnuts

Into a large bowl sift flour, soda, salt and sugar. Add the combined remaining ingredients, mixing only enough to moisten. Pour into a greased loaf pan (9x5x3 inches)—bake in moderate oven—350 degrees—for 1 hour. Remove to rack and cool.

* * *

CRANBERRY PIE

Bettie Duryea

Ingredients

1 9-inch pie pan
Pie crust, uncooked
2 tablespoons of flour
½ teaspoon of salt
1½ cups of sugar
2 cups of cranberries, split
½ cup of cold water
2 tablespoons of butter
¼ teaspoon of nutmeg

Line pie pan with crust. Combine flour, salt and sugar. Sprinkle pie crust with 2 tablespoons of this mixture. Mix remainder with cranberries and water. Place in pie shell, dot with butter, sprinkle with nutmeg. Cover with lattice top crust. Bake in hot oven (475 degrees) for 15 minutes, then 375 degrees for an additional 35 minutes. This pie keeps well and may be reheated.

* * *

MONTAUK CRANBERRY PUDDING

Martha Greene

Ingredients

2 tablespoons of margarine
1 cup of sugar
2 eggs, separated
1 orange rind grated (about 1 tablespoon)
2 tablespoons of flour
1 cup of milk
1 cup of cranberries, coarsely ground
½ cup of sugar (stirred in ground cranberries)

Cream margarine, 1 cup of sugar and egg yolks, orange rind, flour and milk. Stir until mixed. Beat egg whites and add

cranberries with ½ cup of sugar. Blend all together. Bake in pan of water 50-60 minutes at 375 degrees. Serve hot or cold with whipped cream. Custard will be on bottom with cake on top.

* * *

CRANBERRY CRUNCH

Bettie Duryea

Ingredients

1 cup uncooked rolled oats
½ cup of flour
1 cup of brown sugar
½ cup of butter—very cold
1 pound jar of whole cranberry sauce

Mix together dry ingredients. Cut in butter until mixture is crumbly. Place half the mixture in bottom of greased 8x8-inch baking dish. Cover with cranberry sauce. Spread rest of oatmeal mixture over sauce. Bake 45 minutes at 350 degrees. Serve hot with cream or fluffy hard sauce.

TO PREPARE FLUFFY HARD SAUCE: Use ¾ pound of confectioner's sugar, ¼ pound of very soft butter and 1 small raw egg. Beat together with electric mixer and flavor with brandy, vanilla or almond extract. Refrigerate before serving.

* * *

MOCK CHERRY PIE

Ruth Miller

Ingredients

2 cups of cranberries, cut in half
1 cup of raisins
1½ cups of sugar
1 tablespoon of butter
2 tablespoons of flour
½ cup of water

Cook all together until thick. Cool, bake in double-crust pie.

* * *

CRANBERRY NUT BREAD

Mrs. William D. Parsons

Ingredients

1 cup of cranberries
1 cup of sugar
3 cups of flour
4 teaspoons of baking powder
½ cup of chopped nuts
1 teaspoon of salt

Grated rind of 1 orange
1 egg
1 cup of milk
2 tablespoons of melted butter

Put the cranberries through a food chopper, then mix with ¼ cup of sugar. Sift together the remaining sugar, flour, baking powder and salt, and add the nuts and orange rind. Beat the egg slightly, combine it with the milk and melted butter. Add this to the first mixture and fold in the cranberries. Place the dough in a buttered bread pan; bake in a moderate oven (350 degrees) for about 1 hour.

* * *

SPICED CRANBERRY JELLY

Bettie Duryea

Ingredients

1 quart of berries
2 cups of boiling water
2 cups of sugar—less if berries are under-ripe
2 inches of stick cinnamon
4 whole cloves
¼ teaspoon of salt
2 cups of sugar

Wash berries, place in saucepan. Cover with the water. Add spices and salt. Boil 5-7 minutes. Put through coarse strainer or ricer. Stir in sugar. Bring juice to boil—boil one minute. Remove any foam. Pour into jelly glasses. Cover with melted paraffin.

* * *

TART-BAKED CRANBERRIES

Bettie Duryea

Ingredients

2 quarts of cranberries
2¼ cups of sugar
1 cup of water

Place washed and drained berries in glass baking dish. Sprinkle them with sugar. Make a hole in center. Pour in water. Bake in 300-degree oven for 1 hour. Pour into mold and allow to set before refrigerating—or spoon into jelly jars and cover with paraffin. (Because this recipe calls for less sugar than most, there is a special tang to the flavor and the berries retain their natural shape and color.)

MONTAUK CRANBERRY PIE

Dorothy B. Conway

Ingredients

2 cups of cranberries
1 cup of sugar
1 tablespoon of molasses (Grandmother's)
1 cup of cold water
3 tablespoons of flour
1 tablespoon of butter, melted
1 teaspoon of almond extract

Wash cranberries and cut in half. Mix all ingredients in bowl and pour into pastry-lined pie tin. Put on top crust and bake in hot oven at 375 degrees for 40 minutes. Makes one 9-inch pie.

* * *

CANDIED CRANBERRIES

Bettie Duryea

While intended as a garnish, cranberries prepared in this manner are a dessert in themselves.

Ingredients

1 cup of large perfect cranberries
1 cup of sugar
1 cup of water

Wash and drain berries. Prick each one several times with needle. Cook and stir sugar and water until sugar is dissolved. Cover and boil 3 minutes. Then boil without stirring to soft ball stage (238 degrees). Remove syrup from fire. Add berries and leave in syrup 3-5 minutes until translucent. Drain berries. Dry on waxed paper. When nearly dry, roll in granulated sugar.

* * *

TEN-MINUTE CRANBERRY SAUCE

Martha Greene

Ingredients

4 cups of fresh cranberries
2 cups of sugar
2 cups of water

Boil sugar and water together for 5 minutes. Add cranberries and cook without stirring until all the skins pop—about 5 minutes. Remove from heat—cool in saucepan. Makes 1 quart.

CRANBERRY RELISH

Martha Greene

Grind 4 cups of cranberries and 2 whole oranges. Add 2 cups of sugar. Mix well. Store in refrigerator—its all ready to use.

* * *

CRANBERRY SALAD

Ruth Miller

Ingredients

1 cup of ground cranberries
1 cup of sugar
1 cup of hot water
1 cup of pineapple juice
1 cup of crushed pineapple
1 cup of diced celery
½ cup of chopped walnuts
1 package of lemon Jello

Add sugar to cranberries. Dissolve Jello in hot water. Combine all ingredients and pour into mold. Chill.

* * *

MONTAUK CRANBERRY CAKE

Winifred Gilmartin

Ingredients

½ cup of shortening
1 cup of sugar
1 egg
2 cups of sifted all-purpose flour
2 teaspoons of baking powder
¼ teaspoon of salt
¾ cup of milk
½ teaspoon of vanilla
1 cup of halved fresh Montauk cranberries

Cream shortening and sugar until light and fluffy. Add egg, beating until well-blended. Sift together flour, baking powder and salt. Stir the vanilla into the milk. Add dry ingredients alternately with the milk, mixing well after each addition. Fold in cranberries. Pour into a greased 8x8-inch square pan. Sprinkle with sugar and bake 45-50 minutes in 350-degree oven.

Beach Plum Delights

If eastern Long Island were to select an "official fruit," odds are that it would be the beach plum, for this fruit has been a part of the larder of residents of that region for generations. Why, beach plum jelly has been a confection since the days of the early settlers! At least it's so old that no one knows when the very first batch was made.

But you're not concerned with the history of such taste-tempting delights. All you want to know is how to prepare them so that another generation can be added to the roster.

* * *

SPICED BEACH PLUM PRESERVE

Mrs. Joseph Miller

Ingredients

7½ pounds of fruit
5 pounds of sugar
½ cup of vinegar
2 tablespoons of cinnamon
1 tablespoon of ground cloves

Wash plums and squeeze pits out. Cook pits in enamelware over low flame for about 10 minutes. Stir through colander. Add pulp to fruit and rest of ingredients (spices should be placed in cheesecloth bag.) Start boiling fast, then lower flame. Cock until jam is thick. Makes approximately 6 pints.

* * *

BEACH PLUM PIE

Dorothy B. Conway

Ingredients

3 cups of beach plums, seeded and halved
1 cup of sugar
2 tablespoons of flour
⅛ teaspoon of salt
1 egg
1 tablespoon of melted butter

Mix flour, sugar and salt with beach plums and let stand while pastry is being mixed. Beat egg and add to plums with butter. Turn into pastry-lined pan and cover with upper crust. Bake in hot oven 10 minutes, then reduce heat to 350 degrees and bake ½ hour. Makes one 9-inch pie.

BEACH PLUM JELLY

Jane S. Duryea

Wash beach plums and put in kettle with small quantity of water. Cook slowly until very soft. Drain through cheesecloth. Add 1 cup of juice to a scant cup of sugar. Boil until sugar and juice come to rolling boil, and test for jell. Do not cook more than 2 or 3 cups of juice at a time.

* * *

BEACH PLUM JAM

Jane S. Duryea

Wash the beach plums, remove pits and stems. To 1 cup of pitted plums add ¾ cup of sugar. Mix well. Cook slowly until thick, stirring well. It's best to cook a small quantity at a time—about 3 cups of plums and sugar.

* * *

Miscellaneous Fruit Dishes

BEACH PLUM PRESERVE

by Mrs. Otis G. Pike

2½ cups pitted, washed beachplums
1 orange
1 lemon
1 cup broken walnuts
3 cups sugar
2 cups water

Slice, cook, drain and chop lemon and orange. Add remaining ingredients. Cook over medium heat. When thickened, pour into jelly glasses (sterilized) and seal with paraffin. Cook about 2-3 hours.

* * *

ROSE HIP JAM

Peggy Joyce

For benefit of the uninitiated, "ROSE HIP" does not refer to a portion of a lady's anatomy. A rose hip is a fruit known as rose apple. We just didn't want any misunderstanding.

To prepare rose hips, cut off stem and clean seeds from each hip, leaving the pulpy outer shell. Slice or cut up. To 6 or 7 cups of prepared fruit add 1 orange and 1 lemon sliced and

¾ cup of sugar to each cup of prepared fruit. Cover with water and let stand overnight. The following day bring to a boil, stirring often. Let simmer until thick. When mixture becomes fairly thick, stir in ½ bottle of Certo. Cool to prevent floating fruit. Pour in glasses and seal.

* * *

ROSE HIP JELLY

Peggy Joyce

Clean and crush ripe roseberries. Cover with water and simmer slowly until tender. Squeeze juice through cloth. Then, to 2 cups of juice add 3½ cups of sugar and juice of 2 lemons. Bring to boil and boil 2 minutes. Add ½ bottle of Certo. Bring to boil again. Skim and pour into glasses. For a nice rosy color, add a few drops of red food coloring before pouring.

This jelly has a honey-like flavor.

* * *

SPICED CITRON MELON PRESERVE

Elsa M. George

Ingredients

1 quart of water
Salt
6 cups of sugar
1 quart of vinegar
Allspice
1 tablespoon of whole cloves
1 stick of cinnamon
Ginger root
2 quarts of prepared rind of citron melon

Remove green skin and seeds from melon. Add 4 tablespoons of salt to 1 quart of water (make enough to cover cut-up rind). Let soak overnight. Drain, rinse, cover with clear water and boil 1 hour. Boil 2 cups of sugar, 1 quart of fresh water, 1 cup of vinegar and the spices for 5 minutes. Add rind. Simmer 30 minutes and let stand overnight. Add remaining sugar and vinegar and boil gently, until syrup is almost as thick as honey and rind clear. Pack in jars and seal.

The same recipe, using lemons—4 or 5—instead of vinegar, and cutting the quantity of spices in half, makes a milder relish.

Grape Recipes

Now, for still another change of pace, how about a recipe for a good drink . . . or maybe something unusual, such as wild grape catsup. We have such recipes right here. Read on . . .

* * *

MONTAUK GRAPE JUICE

Peggy Joyce

Stem and wash the grapes. Cover with water and bring to a boil. (Don't over-boil—makes the mixture bitter.) Mash and allow to drip through cheesecloth bag. To each quart of juice add 1 cup of sugar; stir until dissolved. Pour into freezer containers and freeze for use later—either for jelly or with water or ginger ale as a beverage. (This is concentrated juice.)

* * *

WILD GRAPE CATSUP

And we have two recipes for it. First is by Nancy F. Dickinson; the second was authored by Mrs. Edward M. Lammi.

First, Nancy Dickinson's wild grape catsup:

Ingredients

	Wild grapes
2	pounds of sugar
4/5	quart of vinegar
2	teaspoons of cinnamon
2	teaspoons of allspice
1 1/3	tablespoons of cloves
1	teaspoon of nutmeg

Pick over, wash, drain and stem grapes. Add cold water to cover. Bring to boiling point and simmer until fruit is soft. Press through a sieve, discarding skins and seeds. Put 4 pounds of fruit pulp in a kettle and add other ingredients. Bring to boiling point and simmer until of catsup consistency. Fill bottles to overflowing and seal.

* * *

And now, Mrs. Edward M. Lammi's recipe:

Ingredients

5 pounds of wild purple grapes
2 pounds of sugar
1 pint of vinegar
1 level tablespoon of salt
1 level tablespoon of pepper

1 level tablespoon of cloves
1 level tablespoon of cinnamon

Boil grapes until soft. Rub them through colander, return to kettle, add sugar and other ingredients and bring to a boil. Boil about 5 minutes or until proper consistency, then pour into sterilized containers. Tart—delicious with meats. Makes 4-6 pints.

* * *

GRAPE FUDGE

by Emma Koenig

Ingredients

4 cups grape pulp
4 cups sugar
1 cup raisins
1 cup crushed walnuts

Wash grapes, cook thoroughly, then force through a rotary food press. To each four cups of pulp use the above ingredients. Add the raisins to the pulp, when boiling add the sugar slowly, stirring constantly. Boil five minutes. Remove from the stove, add crushed nuts and pour into sterile glasses. Seal with paraffin, cover, label and store.

* * *

VENISON JELLY

Nancy F. Dickinson

Ingredients

1 peck of wild grapes
1 quart of vinegar
½ cup of whole cloves
½ cup of stick cinnamon
6 pounds of sugar

Put first four ingredients into kettle, heat slowly to boiling point and cook until grapes are soft. Strain through double thickness of cheesecloth or a jelly bag, and boil liquid 20 minutes. Add sugar and boil 5 minutes. Turn into glasses and seal with hot paraffin wax.

* * *

WILD MONTAUK GRAPE CONSERVE

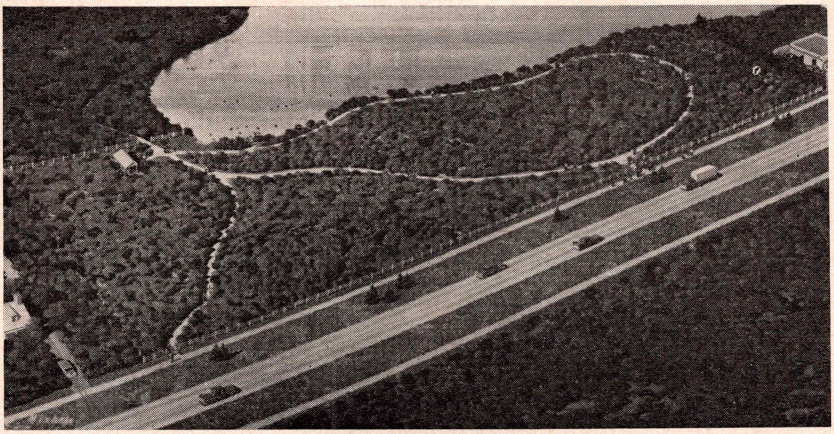
Richard T. Gilmartin

This recipe was developed to perfection by my Aunt Irene (Mrs. T. A. Gilmartin) of Southampton, New York. I looked forward to the many visits there, and the partaking of her

delicious cooking. Especially this wild grape conserve, served with cold turkey, cold chicken, duck or other fowl.

The Montauk wild grape, is not a small "fox grape," but a large grape, even larger than the normal cultivated grapes. They are best gathered for this recipe when they have reached a reddish-purple color and are not of the dead-ripe consistency. They will be a bit firm, and puckerish to the taste.

Take about a peck of grapes, wash thoroughly, and remove from stems. Then remove the skin from the pulp simply by squeezing the skin until it bursts and popping the pulp into a pan. Save the skins. Then take the pulp and cook until soft, drain, and remove seeds from the pulp. This is a tedious job but very rewarding, as you will later see when the recipe is completed. Strain the grape pulp, and put the skins of four oranges and four lemons through the food chopper. Cut up the pulp of the oranges and lemons and combine this, together with their juice, with grape pulp and skins. Cook this for 45 minutes. Then measure carefully, and add an equal quantity of sugar. To this add two cups of chopped walnuts. A little salt, then cook ½ hour or more, until thick. The conserve should retain a rather thick consistency. It should spoon out of the jar without running. After it is thoroughly cooked, cool and place into jars; seal, cover and label. This will be delicious all during the winter months.

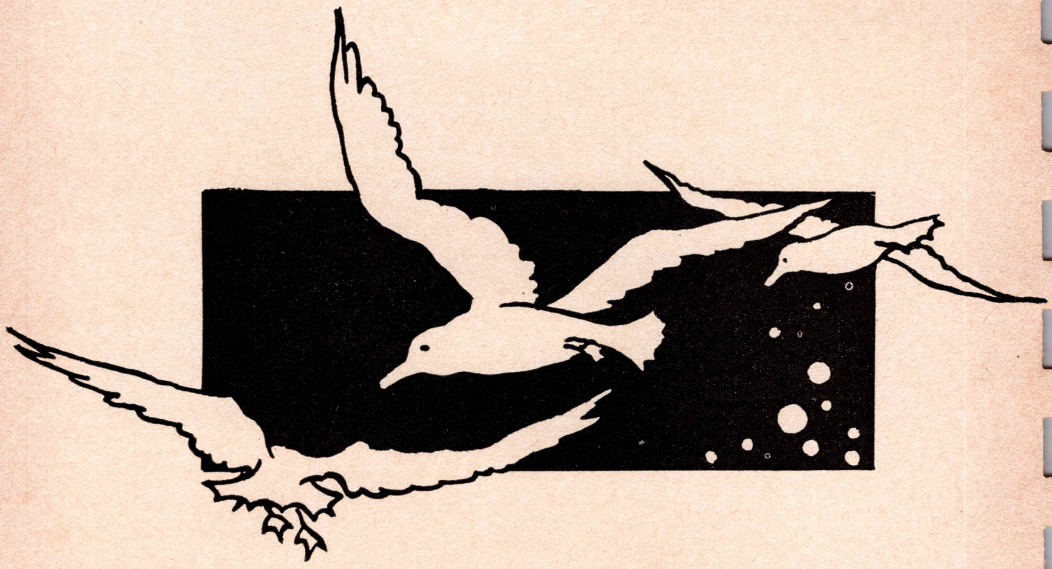


A MONTAUK VILLAGE ASSOCIATION PROJECT

This three-acre park, located west of the village bordering Fort Pond Lake, is being developed by the Montauk Village Association. The land, acquired in 1962 as a gift from the Hamilton-Ceeston Smith Corp., was dedicated to the memory of General Norman T. Kirk, Surgeon General of the United States Army, and a long-time resident of Montauk, in recognition of his fine record of service to his country and community.

When fully developed, the park will contain individual memorials to other Montauk citizens. There will be fountains, bird feeding stations and native trees, shrubs and flowers. In the summer the park offers a lovely and natural tarrying spot for residents and visitors, right at the entrance to town. In winter it becomes a floodlighted ice skating center.

The Montauk Village Association concerns itself with the beautification of Montauk and the furthering of charitable, literary and educational matters of a public nature. Its members feel they have made substantial progress towards fulfilling these aims and are grateful for the community cooperation which has made it possible.



How To Enjoy Montauk's Bird Life

by Frank T. Moss

Strategically located on the Atlantic Flyway, and with one foot in the Atlantic Ocean, so to speak, Montauk offers bird lovers a unique opportunity to study both land and sea birds in the same general environment. Montauk is a big area, and an automobile or jeep is practically a necessity to cover the territory properly. Other requirements are good hiking clothes, stout shoes, a good pair of binoculars and a camera with telephoto lens.

Sea birds which live at Montauk the year 'round are limited to a few species of gulls, notably the herring gull, but shortly after the spring equinox migratory sea and shore birds start to appear. Early among these are sea ducks such as coots, scoters and mergansers which show in large flocks off Montauk Light and at various points along the shore. Ospreys, those grand fish-eating hawks, appear in late March and can be seen around Montauk Harbor and especially over Napeague Harbor where the Promised Land fish factory is located.

Osprey nesting poles were formerly a common sight on the great sand flats of Promised Land and Napeague Beach, but most of these have been blown down by recent storms. It would be a great service to the conservation of this valuable species if new

nesting poles were to be erected near Napeague Harbor and along the shores of Montauk Lake.

Many visitors to Montauk have difficulty in spotting the true deep-sea birds such as jaeggers, shearwaters, gannets and petrels. One sure way to accomplish this aim is to take a day's fishing trip on one of the many deep sea charter fishing boats along with congenial companions. Petrels and jaeggers are spotted from the State Park at Montauk Point at frequent intervals and gannets, shearwaters and terns of many varieties also come close to land here. However, the problem of distance between the bird and the observer is often great. A small telescope or pair of 10-power binoculars will help.

The spring and fall periods are prime times for observing migratory species. Many excellent spots are easily accessible by auto. The parking field at Montauk Point State Park makes accessible a great area of woodland, grassland and shore. The Montauk Lighthouse area in early morning or late afternoon is alive with birds. Kinglets, warblers, thrushes, finches and similar types abound. They frequently dash themselves against the glass enclosing the powerful lenses of the lighthouse beacon at night.

Another good area is the brushland region around the section of old macadam highway extending from the old polo field opposite the Deep Hollow Inn eastward toward the Montauk Air Force property. The road here is bordered by heavy brush and much swampland, and is ideal for land birds that prefer to be close to water.

Cliff swallows make their homes at two places easily approached by observers on foot. One is under the lip of the earth cliff that forms Montauk Point. Another is under the lip of a sand cliff located opposite Giordano's Lakeside Inn on the road between the Montauk Traffic Circle and the L.I.R.R. station.

Mute swans, which are park swans gone wild, breed in Fort Pond in the village and in several smaller outlying fresh water ponds. Whistling swans have been identified among the mute swans, but no breeding pairs of wild whistling swans have been observed in the area. Herons of several varieties can be seen. The great blue heron often hangs out at Stepping Stones Pond, which is between the new West Lake Drive Extension and Montauk Lake. Large herons also frequent Little and Big Reed Ponds near Montauk Airport. Little Reed Pond can be approached from East Lake Drive in a car. Big Reed Pond is accessible via a rough trail off East Lake Drive, the entrance being on the east side of the Drive through a cattle gate a mile or so south of the airport.

Game birds are very much in evidence on Montauk. Ring-

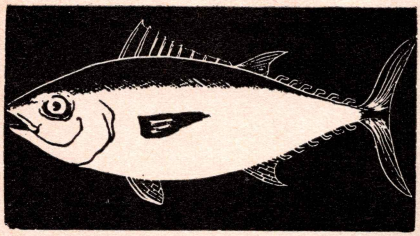
necked pheasant and quail are present throughout the grassland and open areas. Woodcock and snipe are found in the wooded area west of Montauk village and in the heavier woods just west of Montauk Point State Park. Ruffed grouse were once present, but no reports of grouse have been made in recent years. Northwest Woods, between Three Mile Harbor and Sag Harbor, still maintains ruffed grouse flocks.

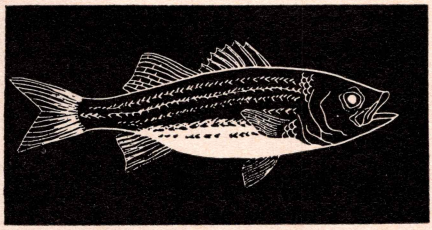
Canada geese are visitors in spring and fall, often putting down at isolated sections of the shore of Montauk Lake and in outlying ponds. Cormorants are easily observed flying in ragged flocks in spring and fall and are frequently mistaken for geese by inexperienced observers. Cormorants are present all summer and can be observed during daytime at the breakwaters of the entrance to Montauk Harbor.

Montauk is excellent hawk country, and the count of hawk species identified includes the commonly-met species and also falcons, harriers and young of the bald eagle. Sparrow hawks are quite common. Pigeon hawks, or merlins, have been observed, especially along the cliffs of the seaward shore of the ocean just west of Montauk Light. One easily observed osprey's nest is located in the structural steel of the west radio tower of the Mackay Radio Station on Napeague Beach. It can be reached by a macadam road branching to the north from Route 27 close to the towers. This nest has been actively used for the last four or five years by ospreys.

Rare and unusual species of bird life are often found on Montauk after great storms. The snowey or arctic owl has been observed and specimens of the dovekie, a small sea bird related to the puffins, have been found ashore and unable to take off after bad storms.

Besides good binoculars and sturdy clothing, a good bird identification book is a necessity. Many prefer the very concise "Field Guide To The Birds" by Roger Tory Peterson. Peterson's identification systems are probably the best ever invented for practical field work and help make bird observing a pleasure rather than a baffling experience. A camera loaded with fast color film is also a good thing to have along. If a telephoto lens is to be used, pick a good powerful one of at least 200 or 250 mm. focal length so good magnification is obtained. A collection of bird slides taken in the natural habitat is a valuable addition to any amateur photographer's or naturalist's record of effort.





Montauk's Marine Gamefish

Montauk Point is actually at sea—125 miles at sea. At Montauk you are as surely out there on the Atlantic Ocean as if you were to board a boat at New York City and sail 125 miles northeastward. Except for its connection with the rest of Long Island by a slender peninsula, Montauk might be described as a sort of "land boat" far out on the ocean. And this location, 125 miles out, is only the beginning. From here courses an angling adventure lead to even more distant horizons.

Thrusting, as it does, more than 100 miles out into the blue-green of the Atlantic, Montauk enjoys a unique, enviable, and unrivaled geographic advantage. This position places it directly in the paths of migratory gamefish journeying up and down the seaboard. Fat, battle-packed striped bass, for example; and great 12- to 16-pound bluefish. Other species, by virtue of their traveling considerable distance offshore, sometimes are reached from other ports only after hours of sailing. Giant bluefin tuna, for instance, and huge swordfish.

Swordfish are an excellent illustration of the advantage of Montauk's enviable location. Normally a wandering, wide-ranging ocean species traveling far offshore, swordfish seldom venture into waters that could be described as lying just off the beach. And that is where the advantage of Montauk's position comes in, for The Point is reasonably close to the lanes which these majestic fish travel in their meanderings up and down the coast. How this can spell a big pay-off for sportfishermen was graphically illustrated during the 1958 season, when more than 80 of the magnificent giants were brought back to Montauk's docks. Except, possibly, for commercial swordfishing ports—and we can't consider those because their vessels go beyond the sportfishing orbit and remain at sea for extended periods—this was something of an Atlantic Coast record.

Not all Montauk's gamefish are offshore, of course. Quite the contrary. Much of The Point's sportfishing is done inshore. Party boat angling for sea bass, porgies and blackfish, for instance; and trolling for pollack, which is done in the tide rips practically within the shadow of Montauk's historic lighthouse. Other fishing is done just beyond a stone's throw of The Point's sand bluffs; this is Montauk's exciting trolling for striped bass going upwards of 50 pounds. A lot of angling is done right from the beach; this is Montauk's famed surf-casting, with bluefish and striped bass the prime targets.

Montauk's geographic location, then, is a prime contributor to its enormous success as a sportfishing center. And as a sportfishing center this wind-swept finger of land rates with the greatest on the entire Atlantic seaboard. To this area anglers are magnetically drawn from all over the world; and the full import of The Point's magnetism is realized when i t is known that sportshermen who have wetter lines off such exotic regions as Cabo Blanco, Peru, and Acapulco, Mexico, still return year after year to Montauk. There could be no better testimonial to the quality of its fishing.

Another factor contributing to Montauk's sportfishing reputation is the variety of finned gamesters offered. Some 20 different kinds of fish wait to challenge anglers' skill and muscle. These range in size from northern flounder of a pound or so (to eight pounds for the famous "snowshoes") upward to giant bluefin tuna, which have weighed upwards of 900 pounds, and heavyweight mako sharks which can make a scale creak in protest at 500 pounds and more.

At Montauk you name the type of opponent you want, select your favorite way of doing rod-and-reel battle, and The Point will provide you with all the action you could desire.

Come along now and meet the fish that wait to challenge your superiority at Montauk.

ALBACORE

(Euthynnus alleteratus)

This fellow's real name is "false albacore"; and he has such regional nicknames as "skipjack," "bonito," and "little tuna." Actually he's a bonito—hence the name "false albacore." But don't let that word "false" fool you; it isn't meant to indicate inferiority. This gamester can hold his own in any arena.

You can identify him easily if you know a couple of details. Color pattern is one. The false albacore is a dark blue, green, or green-blue topside, and this coloring is overlaid with dark, wavy markings which extend in broken lines from dorsal fin to tail. His back's darker color fades to a much lighter tone on the sides, and finally becomes silvery on the belly. Other identifying features include a beautifully streamlined body: well-developed, crescent-shaped tail: and finlets, which are small, triangular-shaped "bumps" on the upper midline of the body between dorsal fin and tail and on the belly's midline between anal fin and tail. These finlets and the superb streamlining are "trademarks" of the albacores, bonitos, tunas, and mackerels.

The false albacore is not among the larger fishes. If he reaches a length of 2½ or 3 feet and a weight of 15 to 25 pounds he can figure on an "A" for effort. But within this size he packs piscatorial dynamite. Pound for pound, he rates as one of the best gamefish. Some anglers even catalogue him above school tuna; and that really puts him up in front of the class, we can tell you.

The false albacore's fight is characterized by a sudden, rod-jolting strike and a swift initial run of anywhere from 25 to 50 or more yards, followed by a long, torpedoing dive for deeper water. He's a tough, stubborn battler with plenty of stamina. You'll earn him when you catch him.

False albacore travel in offshore and inshore ocean zones, but they prefer warm water. Hence they move into the Montauk region only after several hot summer days have warmed the ocean to their liking. Best season for them is August and September.

Steaked or filleted, and properly prepared, false albacore make for some fine eating.

(For suggestions regarding tackle, places, lures, etc. for the false albacore and other species, see the tackle department of this book.)

BLACKFISH

(Tautoga onitis)

Up in New England they call him by his Indian name—"tautog." Elsewhere along the coast he has a string of aliases that rivals, for length, that on an F.B.I. criminal-wanted notice in a post office. But at Montauk he's a "blackfish," or just plain old folksy "black."

He was behind a door somewhere when they gave out good looks in the fish world. His body is chunky—in our society he'd be called a "pudge"; his tail looks as though the 4:30 whistle tooted before they could finish it; and only another tautog could love his blunt head with its small, thick-lipped mouth. Color-wise, he's a symphony in drabness. A muddy brown, or a sort of gray-brown, is the basic color. This is mottled by blackish, irregular patches or bars; he looks as though he'd been standing in front of a fan when someone threw ink into it. But his drab color pattern serves a very practical purpose; it's camouflage to hide him from enemies.

The blackfish is a bottom-dweller, and because he feeds on barnacles, mussels, and other parasitic shellfish, he favors places where such tidbits are concentrated—wrecks, rocky areas, etc. His dining utensils are a set of strong incisor teeth in the very front of his mouth. They give him a Bugs Bunny appearance, but are mighty handy for nipping off barnacles and seizing clams and crabs. Once such morsels are seized by the incisors, they're passed backward in the mouth to grinding teeth which crush the shells so that his stomach can go to work on the succulent meat inside.

The black is very wary. If, when mouthing a bait, he detects the hook, he's apt to spit the whole thing out and not come back to it. This, coupled with his very tough mouth and exceptional bait-stealing ability, makes him a tricky opponent.

Blackfish commonly reach a size of 8 to 12 pounds. Montauk has produced heavyweights up to 15 and 18 pounds. They're more stubborn than mules; and when they put all their muscle into a boring dive in among some rocks or into a wreck, you have a very interesting game on your hands.

Blackfish are caught all summer in the ocean's deeper, cooler places. Most productive seasons, though, are spring and autumn.

Are they edible? Yes indeed! Very tasty.

BLUEFIN TUNA

(Thunnus thynnus)

Because two distinct size-classes of fish are involved, we'll divide our profile of the bluefin tuna into two sections: Giants and school tuna. Let's look at the big fellows first.

New York City no longer has its (baseball) Giants, but Montauk has some. We mean giant tuna, the "horse mackerel" and "great albacore" mentioned in angling tales of another era.

Giant bluefins, along with certain other finned titans such as the mako shark and broadbill swordfish, are the big-game of the sea. To anglers these sea-going behemoths are what elephants and rhinos are to big-game hunters. And small wonder, considering that a 500-pounder causes no gasps of astonishment among veteran tunafishermen. Bluefins weighing 700 pounds are by no means rare, and the heaviest to grace Montauk's docks to date was the 961½-pounder which set the U. S. record in 1951.

Despite his mass, the big tuna is far from awkward or sluggish. Quite the opposite. With his superbly streamlined body (even the fins collapse into depressions to minimize water resistance) and tremendous power, this fellow is among the sea's faster creatures. Needless to say, he counters with a king-sized argument when hooked.

Except for a notation in passing that his color scheme is midnight blue on the back, with a lighter shade and iridescent tones on the sides, and silvery on the belly, you need no details to help you identify this monarch of the deep. When he has clouted your bait, bent your rod into a "C," and threatened to pull your arms out by the roots for a couple of hours, you'll learn about giant bluefins quickly.

Fishing for giant tuna at Montauk is a deep-sea deal. The big boys are strictly an ocean fish—offshore. Their season, in comparison with other fish—even their younger brethren, the school tuna—is limited. August and September are the principal months. You may tie into one earlier than August, if the water is warm enough, but late-summer is the best time.

BLUEFIN TUNA

School Size

In a word, school tuna are simply a fishbox-size edition of the giants. Body shape and coloring are the same. The speed and power are there too, only in a smaller dose.

School-size bluefins range up to about 100 pounds; a few hit the 125-pound mark. They get their name from the fact that, as youngsters—which they are, they migrate along the coast in schools which may number anywhere from a few dozen to several hundred. A really large school may total several thousands. And here's an interesting thing: All the young tuna in a given school are approximately the same weight, give or take a couple of pounds. If the first fish you bring to gaff weighs, say, 25 pounds, all other tuna extracted from that school will weigh from about 22 to maybe 28 pounds.

Borrowing a phrase from our profile of the false albacore, we rank the school tuna, pound for pound, with the most spirited, hard-fighting marine sportfish to be found anywhere. When this dynamo wallops your trolled feather you'll know all about it. And from there on in you won't have time to wolf a sandwich or mix a cocktail. The strike of one of these fish—even a small one of 10 to 15 pounds—is a jolting wallop. All of a sudden he's there—wham!—and madder than all get-out. Away goes your line, and the braking effect of the star drag doesn't mean beans. He demands line, and he takes it.

You'll win the battle eventually, but you'll have to contend with his violent objections every foot of the way.

Strangely, school tuna aren't boat-shy; in fact, the white water churned up by the propeller seems to intrigue them. More often than not, all lines will be hit at once, or within seconds of each other. And with three or four people battling school tuna simultaneously, things are livelier than square dancers with hives.

Montauk's school tuna season starts in June, any time after about mid-month, lasts through the summer, and wraps itself up with the first autumnal tinges of late-September.

How about edibility? School tuna are eatable—even tasty. But the meat is very bloody, and usually is bleached first.

BLUEFISH

(Pomatomus saltatrix)

You've heard of a man spoken of as a "living legend"? Well, the bluefish is a living legend in the marine angling set. Hard-fighting? In a class all by itself. Tough? You said it! Tricky? He has a lot of cute stunts.

There, in a clam shell, are the reasons that bluefishermen are among the most enthusiastic of anglers. Bluefish fan clubs are large and numerous.

The blue has a reputation for being ornery. And that he is. He'll take on any smaller fish, and his mouthful of needle-sharp teeth give him plenty of authority. More than hard-to-get-along-with, the bluefish is a savage killer that rips smaller fish apart just for laughs. We won't burden you with statistics on how many other fish, such as menhaden, he and his companions can slaughter in a short time, but we'll tell you this: If they were piled up here, half the town would be up to its chin in fish.

In his society the blue has all the instincts of an anarchist with chronic heartburn. This cantankerousness makes life difficult in his neighborhood, but to sportfishermen it's a prime quality. A hooked bluefish gives it the old college try every time. There's muscle in every minute of his fight. And speed. He flashes this way and that . . . goes deep . . . zips to the surface and jumps clear. To vary his battle tactics he'll run directly for the boat, forcing his opponent to reel in like crazy to take up the slack before he gets a chance to throw the hook.

Summer is bluefishing time at Montauk. Often, as the enormous schools—sometimes strung out over miles of ocean—move up the coast, Montauk is the first Long Island area to get a crack at them. Conditions favorable, the blues can make their debut in May, then build up to a tremendous run which can last on into early-October.

Four- to 6-pound blues at Montauk are small ones. Eight- to 12-pounders are more like it, and there's always a chance of fish up to 16 pounds—and heavier.

More than excellent gamefish, blues are very good eating. Baked bluefish is sheer gastronomic delight.

BLUE SHARK

(Prionace glauca)

This Montauk ocean resident (spring to fall), whose nickname is "blue dog," now is recognized officially by the International Game Fish Association as a target worthy of any angler's attention. And that's about as good an endorsement of his fighting ability as can be had.

The blue dog doesn't have the mako's acrobatic ability; that is, he doesn't leap clear of the water. But he has other attributes that make fishing for him prime sport. He can hit your bait a jarring wallop, and once he feels the hook he barrels off into the wild green yonder. His runs are forceful, swift, and long. Just as you think you've swung the tide of battle to your favor, he'll show you how wrong you are by getting up another full head of steam and taking off again. Often he swings out in a wide arc. One moment you'll be wrestling him directly astern; in the next few seconds he streaks through 90 degrees of the compass to a new stand off the port or starboard quarter.

Like other sharks, he has two desperation maneuvers which he reserves for when you get him close to the boat. One is to dive directly under the keel and come up on the other side, draping you over the rail like a sack of wetwash. Another trick is to roll up in the wire leader. This has been known to snap the leader. Good-bye shark.

Blue dogs are more common than mako sharks at Montauk, but usually are smaller. Lengths up to 6 and 7 feet and weights up into the 200s are the general size range.

In the water, blue sharks and makos look something alike, but there are these differences: *(a)* Size; *(b)* color—the blue dog is a brighter blue (this changes to gray after death); *(c)* the upper lobe of the blue dog's tail is larger than the lower lobe, whereas the two lobes of the mako's tail are more equal in size; *(d)* the blue shark's pectoral fins are longer; and *(e)* the blue dog's teeth are wider, more triangular in shape.

Steaked and broiled, blue shark tastes like mako. Steaked and broiled, mako tastes like swordfish. Therefore, blue shark steak tastes something like swordfish.

COD

(Gadus callarias)

Back in the early days of our Middle Atlantic coastal communities, cod were a cornerstone of local economy. Cod catches bought groceries, paid the rent—even financed a tot of rum and a quid of tobacco now and again.

Commercial codding isn't a major industry as it once was, but some of the slack has been taken up by the cod sportfishery. And at Montauk it's an all-year proposition.

This is unique, for elsewhere sportfishing for cod is a winter-only deal. Again Montauk's ideal location far at sea comes into the picture, because not too far off the lighthouse are the deeper, cooler waters, extending from Block Island to lonely Cox Ledge, which harbor large cod through the summer. Only at Montauk will you find warm weather codfishing.

Here, in brief, are the cod's major physical characteristics: Heavy, fairly deep body; large head and mouth; three dorsal fins; and two anal fins. His color scheme varies widely, from a greenish, through various shades of gray or brown, to a reddish brown. Small, round dots pepper his back, upper sides, head, and fins. A pale lateral line, a "trademark" of the cod clan, extends from gills to tail. The belly is whitish.

Cod are fine food fish. They can be filleted, steaked, shredded, dried, salted, or what-have-you. And if all the fishcakes to which cod have contributed were laid end to end, they'd reach from here to Bangkok and back—or something.

Montauk's cod come in assorted weights, anywhere from 6 to 8 pounds for the little fellows up to the large, economy-size fish in the 30- to 40-pound class. In the summer of '58 a fellow boated one weighing better than 50 pounds.

Cod aren't among the liveliest of fighters when hooked, but they have enough weight and muscle to give authority to their resistance when hooked. And after you have reeled in a 25- or 30-pounder from 50 to 100 feet of sea you realize that you've really had something on the end of your line.

P.s.: Phenomenal cod catches are made at Montauk.

COMMON BONITO

(Sarda sarda)

A schooling ocean fish, frequently encountered at the surface both inshore and offshore, this vigorous gamester reaches a maximum size of 2½ or 3 feet and a top weight of 10 to 12 pounds. Most of those with which you'll tangle, though, will go up to maybe 6 or 8 pounds.

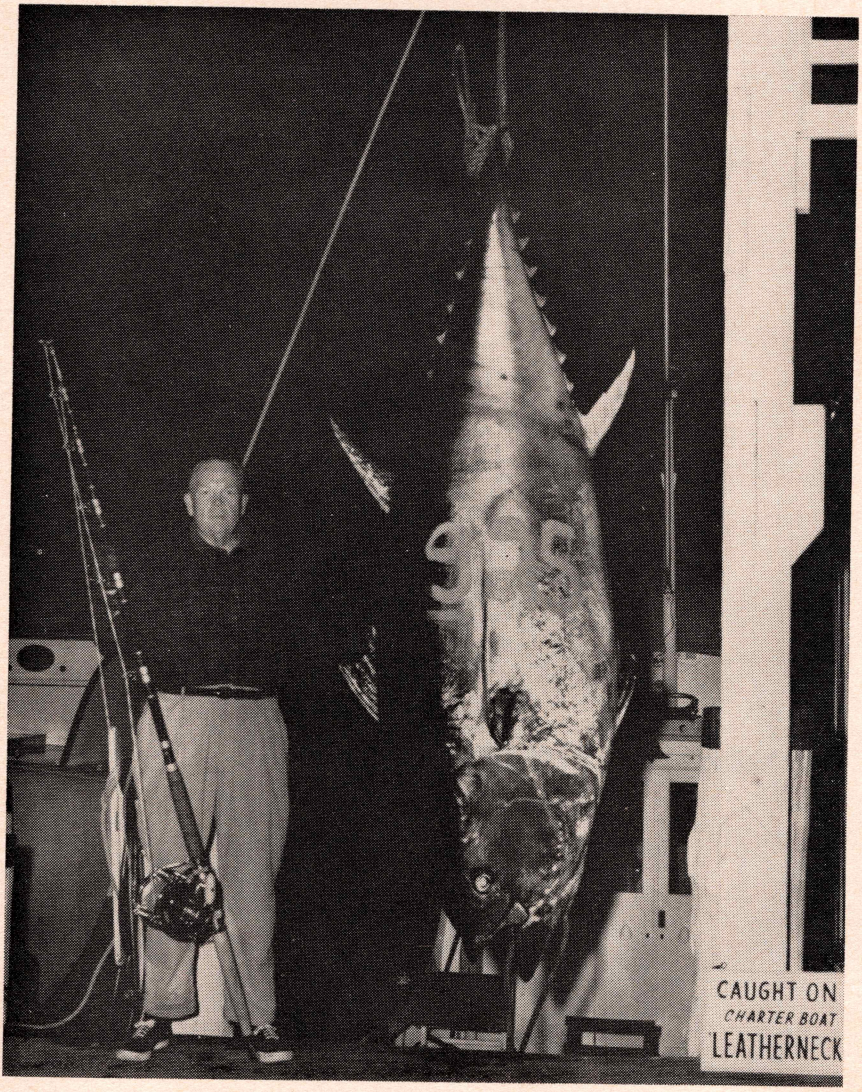
But don't let that size fool you. He's very swift and surprisingly strong. On light tackle he'll give you a terrific run for your money.

In body shape this bonito resembles the common mackerel. However, his color pattern is quite different and very distinctive. Once you've seen him, you're not likely to forget him. His back is a steel-blue or green-blue, which gives way farther down on the sides to the silver covering the belly. Overlaying the blue color on the upper sides are seven to 20 midnight-blue, almost blackish, bars which run obliquely forward and downward toward the head.

The common bonito frequents warm seas. Summer is well along by the time he and his school-fellows find their way into Montauk waters. Trolling will raise some bonito in July, but August usually is a more productive month. Barring unseasonably cool weather—that is, if someone doesn't put the frost on the pumpkin too soon—their ocean run lasts deep into September.

The common bonito's greatest value to sportfishermen lies in his strong, vigorous, deep-boring antics on the end of a line. But he also serves as a table fish, although not as highly esteemed, perhaps, as other species. Gutted, with the head and fins removed, a bonito can be cooked by your favorite method; and he offers a shortcut in preparation in that his meat, unlike that of tuna, false albacore and oceanic bonito, doesn't have to be bleached first.

CONGRATULATING A PRIZE CATCH



ONE OF THE BIG TUNAS CAUGHT AT MONTAUK

DOLPHIN

(Coryphaena hippurus)

Now here's a lad that is really colorful; we might even call him brilliant. He's a finned rainbow—far and away the most vividly colored fish visiting Montauk's offshore waters. His predominate hues are bright blues, greens and yellows; and when viewed from a certain angle he appears to be washed with gold.

These colors are most vivid when the fish first comes from the water; but it's when he's dying that the effects are most spectacular. Then the colors change in a rippling, wave-like effect. Only thing we can think of at the moment to liken this display to is the front of one of those gaudy jukeboxes whose lights change slowly and constantly.

What with his brilliant colors, long and lean body, and blunt head, the dolphin isn't likely to be confused with any other fish—at Montauk or anywhere else.

In addition to being beautiful, dolphin are very edible . . . some diners even call them delicious. Sailors of windjammer days knew dolphin meat to be tasty, and they rigged hooks and lines from the bowsprit of their ship so that its motion would "jig" the baits to attract these fish.

Maximum size of this species is about 6 feet and 75 pounds. Average range, though, is more like 5 to 25 pounds.

The dolphin is one of the sea's fastest fishes, capable of amazing bursts of speed. He strikes hard, swiftly: battles excitingly in a long run capped by a series of leaps skyward. He's similarly acrobatic when pursuing food, and often when approaching a lure. He'll leap clear of the water in a graceful arc to overtake his prey, a technique which undoubtedly stems from hunting his favorite food, flying fish.

Strictly a warm-ocean resident, dolphins visit Montauk only during summer's high-temperature weather. Comes the first hint of cooler climate, and off they go to the sou'thard.

Dolphins travel in small schools, in pairs, and singly. A strange thing about them is that if one is hooked, others are attracted to the vicinity—only to be hooked too. Wise fishermen capitalize on this idiosyncracy, and the dolphins—the dummies—never do catch on.

FLOUNDER

(Pseudopleuronectes americanus)

From the standpoint of numbers of people out after his scalp, this bottom fish—also known variously as "winter flounder," "spring flounder," "fall flounder," "blackback," and a host of other names—is probably Long Island's most popular. It's doubtful that he appreciates this, but at least he doesn't complain.

Montauk offers two groups of flounders—same species, but different sizes. One is the "regular" flounder. The other is very special. Montauk is the only place, south of Georges Bank, where you'll find him.

This exclusive model is the big winter flounder which has been dubbed "snowshoe" because of his size and shape. Usual weight range of ordinary flounders caught at Montauk and elsewhere around Long Island in the spring and fall is from a half-pound to 2 pounds—up to 4 for the larger sea flounder. But Montauk's now-famous snowshoes commonly reach 5 and 6 pounds; some have tipped the scale at 7 and 8. That's a lot of flounder.

The seasons for regular flounders at The Point are, as elsewhere on Long Island, spring and fall. The snowshoe run is more limited. Their appearance in waters beyond the lighthouse is from about late-April on into early summer.

Chief characteristics of this species (in common with all members of the flatfish family—fluke, halibut, etc.) are the broad flatness of the body and the presence of both eyes on the same side of the head. Also like other flatfish, the flounder has a colored side, which is his upper side, and an underside which is white. General color of this fish is a muddy brown, sometimes with a reddish or greenish tinge. On some individuals this color is plain; on others it's blotched with irregular patches of a darker shade.

The flounder, incidentally, has a small mouth and few teeth. This is one difference between him and his cousin the fluke, which we're about to come to in a moment.

Flounders are an excellent food fish. The meat is white and delicate in flavor. Not exotic, maybe, but good plain eatin'.

FLUKE

(Paralichthys dentatus)

Meet another member of the flatfish family, and largest representative of his clan in sportfishing circles hereabouts.

Also labeled "summer flounder," because he's a warm-weather fish, the fluke is a good light-tackle opponent. Being strongly predatory in nature and a relentless hunter, this fish makes for lively action when hooked. He has some weight to back him up too. During the summer, particularly toward the end, when they've had a chance to grow and fatten up, it's not uncommon to hear of "doormats" going 12 to 16 pounds; and now we know that party boat fishing around The Point can produce them up to 20 pounds.

The fluke is a better battler than his smaller cousin the flounder. A difference in weight has something to do with this, naturally; but the fluke's more vigorous hunting habits also contribute. And this big flatty has a cute trick too. Just as you lift him out of the water he'll try to flip himself off the hook; and if he manages to slap against the side of your boat he'll probably succeed.

Like the flounder, the fluke's broad, flat upper surface is colored, while the underside is white; and both eyes are on the same side of the head. Eyes and coloring on the fluke are to the left, though; those of the flounder are to the right. Apart from size, chief difference between the fluke and flounder lies in the mouth. The flounder's is small, with a few tiny teeth. The fluke's mouth, in contrast, is large, with well-developed jaw structures and a good set of strong, sharp dental armament.

Color of the fluke's pigmented side generally is a brown, with hints of green and gray and punctuated by a series of round, darker eyespots. But this color pattern can change, according to the bottom the fish happens to be on at the moment. In fact, he's a regular chameleon, a master camouflage artist.

Fluke are a good summer item on Montauk's party boats. Lively fun with spinning tackle or other light equipment.

Good sport with knife and fork too.

MAKO SHARK

(Isurus oxyrinchus)

In recent years at Montauk there has been developed an exciting sport called "monster fishing." This is angling for sharks, with a heavy accent on makos.

The Atlantic mako, or sharp-nosed mackerel shark, is among the royalty of the gamefish kingdom. He has size—reaches more than 700 pounds; he has all the power that such weights and lengths up to 8 and 10 feet suggest; he has speed; and he has some of the urges of a trampoline addict, leaping high into the air when he feels in the mood.

All these qualities add up to wild and wooly activity on the end of a line.

His approach to a bait may be swift and vicious, or on the sneaky side. Either way, he lets go with the fireworks once he feels your hook bite into his jaw, highballing it for the next county with his throttle wide open. Plenty of your line goes with him. He won't like your brand of playing, and he'll do everything he can to prove it. He'll swing out in wide arcs, waltzing you all the way up to the bow of the boat and back again. He'll probably leap—maybe 10 feet or more into the air—to try and throw the hook. And the sight of that great gray body erupting from the sea is one you're not likely to forget. Nor are you likely to forget it when he runs under the boat and you try to control him with your rod tip bent into the sea . . . or when, after a hard fight, he rolls up in the leader and you think you might lose your prize.

The detail that you'll remember longest, though, is that the mako is a magnificent opponent.

Mako fishing at Montauk Point starts offshore in the spring and carries through until the fall. It's exciting big-game action. And if you want an extra thrill, go fishing for mako sharks off the lighthouse on a moonlight night. There's no other fishing quite like it. Absolutely none.

POLLACK

(Pollachius virens)

If a fisherman were to tell you that the pollack is a cod, he'd be right. But he wouldn't mean that the pollack is a codfish, you've already met that species; he'd mean that the pollack is *a member of the cod family*. That's right. The pollack is in the cod clan, a cousin of the codfish.

Compare the profiles of the two species and you'll see that there's a family resemblance. Both are husky, plump-bellied fish; both have three dorsal fins and two anal fins; both have large heads, generous mouths; and both have a lighter-colored lateral line extending along the sides.

One difference, though, is in color. The cod's we've already noted. The pollack's color is a definite greenish—olive or brownish green on the back, shading to a grayish on the lower sides, and finally to a gray-silver on the underside.

Another difference is in size. Generally speaking, the cod is the larger of the two, but there are some husky pollack around Montauk. At the outside they grow to about 3½ feet and 35 pounds. Average range is in the neighborhood of 20, maybe 25, pounds, with a possibility of heavyweights going up to 30 pounds once in a while.

A deep-water ocean fish, and a voracious feeder like the cod, the pollack is encountered both inshore and offshore, on the bottom and, at times, on the surface. He's a more energetic fighter than the cod, and has enough muscle to let you know he's playing marbles for keeps.

Seasonal debut of pollack at Montauk comes in the spring —in April if weather is favorable. From then on through the summer into fall, again depending upon weather, they're often caught along with codfish.

Really exciting fishing for pollack is in the spring in the tide rips just off Montauk Light. They come inshore from the sea to feed in the white water of the rips racing past the point. Trolling is the ticket, and when you battle a husky in that white water it's magnificent angling. Try it.

Are pollack edible? But of course! Mighty good eating.

PORGY

(Stenotomus chrysops)

Why is it that the smaller fish often have either the longest names or the most of them? Take this fellow for example. He has more names than you can shake a stick at. "Porgy," or "northern porgy," is the most common, but look at these: "Pogey," "scup," "scuppaug," "scuppang," "paugy," "northern scup," "ironsides," and—get these!—"maiden" and "fair maid" (with that face, yet!).

As we've already hinted, the porgy is a small fish. Average weight is about three-quarters of a pound to a pound and a half, but he does attain a weight of between 3 and 4 pounds sometimes. Bottom fishermen call these larger porgies "dinner plates."

The porgy is a deep-bodied fish, about half as deep as he is long, and his body is flattened on the sides. Shape and positioning of the fins you can note in our illustration. Note too the shape of the tail, the rather steep forehead, and the eye in the head. While we're commenting on his looks we might also add that he has a small mouth—a detail of importance when you select your hooks and bait them.

There's nothing particularly dazzling about the porgy's color pattern. He's a sort of gray or gray-silver all over, sometimes with a brownish tinge, especially on the upper part of his body. Viewed in the right light, the sides have a brassy tinge, with a little iridescence.

The porgy is a bottom fish, congregating inshore in large schools. Generally he prefers the deeper spots of the area he happens to be in, and his taste runs to a smooth sea floor rather than a rocky area.

Porgies are substantial contributors, along with sea bass, to mixed catches on party boats sailing out of Montauk Harbor. They're fun to catch, putting up a spirited resistance; but light tackle is a must for maximum sport. They also make for good eating. But they're tougher than all get-out to scale (remember that name "ironsides"?). Best idea is to skin and fillet them.

SEABASS

(Centropristes striatus)

Here's another lad with a lot of names: "Rock bass," "black sea bass," "blackfish," "black perch," "talywag," "black Will," "hannabill," "black Harry," etc. Hereabouts, small sea bass are called "pin bass," and the larger adult males are called "humpbacks," because of a hump just behind their head.

Cousin to the famous striped bass and the ocean perch, this fish is encountered in a variety of sizes ranging from a half-pound for small pin bass up to 5, 5½ pounds for the full-grown humpbacks. His color pattern is rather distinctive, if not exactly beautiful. The color varies. Mostly, though, it's a brownish black, a sort of sepia: or a dark grayish brown: or almost an indigo. This coloring covers all of the fish, but is somewhat lighter on the belly. The body color is overlaid with bar-like markings and is mottled.

He's a solid, chunky-bodied fellow with a good appetite and a fair-sized mouth. He's a bottom fish, found inshore and offshore. Like the blackfish, some of his favorite haunts include rocky areas, sunken wrecks, bridge abutments, and trestles—any structure that has been under water long enough to become festooned with barnacles and mussels and become a gathering place for small crabs and lobsters, shrimp, mollusks, small fish, and the like.

While sea bass are willing—even eager sometimes—to seize your bait, they'll frequently tease you by nibbling at it before deciding to get down to cases. This is a good test of your patience—and skill. The larger ocean bass, on the other hand, generally hit your bait without preliminaries. In any event, the fight is good, particularly on light tackle.

Meat of the sea bass is white, sweet, and delicious. He has a lot of bones, true, but a little extra work with the fork won't hurt you.

STRIPED BASS

(Roccus saxatilis)

Back in 1913 a New Englander by the name of Charles Church caught a 73-pound striped bass in Vineyard Sound. This was to stand as a world record for decades. But the Church bass had better look to its laurels, because Montauk is eyeing the crown. The Point's waters have surrendered bass in the 60- to 65-pound bracket. From there it isn't a long sail to a new record. (By the way, did you know that stripers weighing as much as 125 pounds were caught by commercial fishermen in the past?)

The striped bass is handsome in a rugged sort of way. His body is heavy and solid, yet has nice lines. The head is massive, the mouth large. His color is a gray-silver, with shades of green or brown above, giving way to silver on the belly. And across the sides are the seven or eight smokey longitudinal strips which give this fish his name.

Anything said about the fighting ability of this prince of gamefish would be in the nature of gilding a lily. For generations he has been the supreme objective of surfcasters, "jetty jockeys," and inshore trollers. Striped bass fans, other anglers will tell you, are a special fraternity unto themselves. There's no group more enthusiastic or loyal in the entire piscatorial field.

What is this magnetism of the striper? Well, it's compounded of several things. Size of the fish, for one, and the combat that such muscular bulk promises. Then there's the species' unpredictability, challenging the anglers to try to outguess his opponent. And, greatest ingredients of all, there are the pulse-pounding thrills of battling a 40-pounder in a boiling surf, and the excitement of tying into a big linesider in among the rocks and fighting to bring him to boat before he parts the line on barnacle-encrusted boulders.

Bass action at Montauk is excellent. Long a famous striper surfcasting spot, The Point also offers superlative inshore trolling for these fish. The season starts in the spring and continues until deep into autumn, punctuated by action with big bull bass as the schools migrated up and down the coast.

Some anglers favor smaller bass, 5 to 10 pounds, for eating. Others enjoy any size. All agree that they're doggone good dining.

SWORDFISH

(Xiphias gladius)

This blue-gray-and-silver, sword-carrying giant belongs to an unusual group of fishes whose upper jaw is extended to form a long, hard, bony snout, or bill. On our friend the swordfish this snout is quite long, rather flat and broad, and is the weapon which gives him the name "broadbill."

Fortunately, the broadbill uses his sword chiefly to secure food, but he can turn it to savage attack when wounded. To feed, he barrels into a school of smaller fish, slashing his weapon from side to side to kill or stun his prey. He also uses this technique when overtaking a trolled lure.

Summer is swordfishing time at Montauk; and to sportfishermen one of the broadbill's nicest habits is that of loafing at the surface, with his dorsal fin and upper lobe of his tail showing, to enjoy the warm sun. These fins showing above the waves betray a swordfish to anglers. This is what they look for.

The swordfish which visit Montauk's offshore waters range anywhere from about 200 pounds up to 400, even 500. And that's a lot of fish all in one slab—especially on the end of a line.

Except during a phenomenal run, such as that of 1958 at Montauk, broadbills aren't easy to find. When found, they're not easy to bait. Even when hooked it's still another matter to bring them to gaff. Boating one of these giants, therefore, is a real triumph.

A swordfish presses his resistance to the end, backed by muscular bulk and power. His arguments are strong and surging, punctuated by angular runs into the depths. He doesn't leap in the manner of his cousin the white marlin, but he does breach and "greyhound." That, believe us, is spectacular enough. The sight of that huge, blue-gray body rocketing clear of the sea is unforgettable. This is big-game angling at its best.

Oh yes, one more detail: In case you haven't heard, swordfish steak is a dish fit for gourmets.

WHITE MARLIN

(Makaira alba)

Apart from the fact that his name begins with "w" and is down near the end of the alphabet, it's fitting that we conclude our Montauk gallery of fish profiles with the white marlin, for here is one of the most superb gamesters of all.

He's also extremely colorful and handsome. A member of the same tribe that includes the swordfish, the white marlin also has a bony snout, although his is shorter, rounder, and sharper. His body is the epitome of streamlining. His color pattern is a delight to the eye: Darkish blue back, marked vertically by narrow, light blue or violet bands; silvery underside; and dark blue, almost purple, fins.

There are five marlins in American waters—white, silver, blue, black, and striped. The white is the smallest. Those in Montauk waters have gone as heavy as 125 pounds, and maximum weight for the species is about 160. And all this is pure power. He's one of the gamest, most spectacular fighters of all.

His approach to a trolled lure is like that of a swordfish. That is, he pursues it and strikes at it with his bill. When he takes the bait and is hooked, he streaks off like a skyrocket gone berserk. He runs swiftly, whipping line off the reel . . . he bursts clear of the sea and heads skyward . . . he greyhounds . . . he "walks" on his tail on the surface, shaking that handsome head of his in a valiant attempt to throw the hook. In short, the white marlin's fight is one of the most breath-catching bits of angling razzle-dazzle you ever saw.

White marlin come to the waters beyond Montauk Light in the summer. And they linger until September begins to touch the sea with chilly fingers.

Have you ever fished for white marlin? If you haven't, you've been shortchanging yourself in the thrills department. Better come out to Montauk this year and give them a whirl.

There will be lots of other fish out there too. Keep them in mind.

This is an invitation to join us at Montauk.

Handbook of

Tackle and Bait

Suggestions

In a way, fishing tackle is a controversial subject; so, for that matter, is the subject of rigging, and baits, and almost every other facet of angling.

Main reason that these subjects are controversial is that there are so many variables involved. The fish, for instance. The best angler in the world can't say for sure what they're going to do next. Then there's the matter of personal preference, and this is a toughie. It's compounded of too many things—experience, or lack of it: luck, good or bad: and personal theories and ideas, constructive and otherwise, blended with a subconscious desire to invent something. And finally there are such factors as suiting the tackle to the job at hand, the places fished and the range of conditions under which they're fished, and so on.

The result of all this, then, is that every angler has his own ideas as to what tackle and baits to use and how to rig his hooks. Among a thousand fishermen you might find that 100 of them, or 500, or 999 who would agree on certain aspects of fishing. On the other hand, you might find 1000 anglers with 1000 different ideas.

This is one of the things that make fishing interesting.

Obviously, it would be a physical impossibility to cover all the tackle, bait and rigging possibilities for all the species of fish to follow—not in this book anyway. What we've tried to do, therefore, is compile a composite of a number of methods which have been used with success, then boil it all down so that it would fit in the space assigned.

Newcomers to fishing (and Montauk), we trust, will find the summary helpful. We hope it will prompt them to seek out additional details. We also hope that the more experienced fishermen will find a helpful idea or two herein.

One thing is for sure: You can learn just so much about fishing from books. The rest must come from experience. The best way to learn how to fish is . . . to fish.

Incidentally, you'll see tackle items which you don't own mentioned in the pages that follow. Don't let that disturb you. Someday you'll get them. Meanwhile, it needn't limit your fishing. The charter boats at Montauk have all the necessary gear aboard—for "snowshoe" flounders up to swordfish and giant tuna.

ALBACORE

(False Albacore)

WHERE: Ocean, offshore. Often a surface feeder.

WHEN: Summer and early-autumn—until coolish weather. August and September usually are productive months.

ANGLING METHODS: Trolling. Sometimes caught by still-fishing and chumming.

TACKLE SUGGESTIONS: Rod: Should have enough flexibility for maximum sport, but also enough backbone to handle the surging thrusts of the fish and keep the angler in control. Glass rods are good. Rod tip can weigh from 4 to 9 ounces, depending on angler's skill and experience. Reel: 4/0 is a popular size for offshore fishing. Some use a 6/0 if there are heavy school tuna around. Reel must have a star drag. Line: Experienced fishermen use 6-thread linen (18-pound test); others use 12- to 15-thread (even 18-thread, if there's a promise of big school tuna.) Balanced rod tip and line combinations include the 4/6 (4-ounce tip and 6-thread line) and the 6/9 (6-ounce tip and 9-thread line) outfits. Hooks: 7/0 Pfleuger or Pfleuger-Sobey design. General range, depending on size of fish currently running and hook patterns, is about 4/0 to 9/0.

LURES: Feather lures in varying color combination—all-white, red and white, green and yellow, etc. Cut baits are used in still-fishing.

RIGGING: 2 to 5 feet of stainless steel wire, No. 8 or No. 9, between lure and line. Two-way swivel may be used to connect leader to line.

* * *

BLACKFISH

WHERE: Ocean, bays, sounds, rocky areas of surf. Productive locations include rocks, wrecks, bridge abutments, around jetties and breakwaters, spilings, piers, and over shellfish beds. A bottom fish.

WHEN: Best seasons usually are spring and fall, but ocean grounds yield blackfish all summer.

ANGLING METHODS: Bottom-fishing from boat at anchor (still-fishing); casting from beaches, along rocky coasts; fishing from jetties, breakwaters, piers, docks.

TACKLE SUGGESTIONS: Light tackle—spinning equipment, or light boat rod with 1/0 reel and light line—for bay blackfish. For larger ocean blackfish: Medium boat rod (should be sturdy, because these blacks are stubborn fighters), 1/0 or 2/0 reel. For surf angling: Conventional surf rod with 6- or 7-foot tip, 30-inch butt, and surf reel to balance rod: or, surf spinning equipment. Line, in general: 6- to 9-thread linen,

or nylon equivalent; 12-thread for heavy blacks around wrecks and in rocky areas; monofilament line for spinning tackle. Hooks: Virginia pattern or standard blackfish hooks on gut snells. Sizes, No. 8 to No. 2, depending on weights of fish sought. (Carry spares when rock or wreck fishing!) Sinkers: Oval type or bank type; pyramidal for surf fishing. Weight needed is governed by strength of current in area, can range from 3 ounces to 10 or more. Must be heavy enough to hold bottom. (Carry spare sinkers when fishing rocks, wrecks, or shellfish beds!)

BAITS: Shedder, fiddler, and green crabs; hard, soft, and skimmer clams; deep-water mussel; sandworm, bloodworm.

RIGGING: Leaders aren't necessary — blackfish aren't shy. Tie hook into line, directly or via swivel, by its snell, about 1 or 1½ inches above sinker. A second, even a third, hook may be used, except when fishing wrecks and other areas where they're too apt to get fouled. When more than one hook is used, tie in the hooks about 3 inches apart.

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BLUEFIN TUNA

First the giants:

WHERE: Open ocean, at various levels.

WHEN: Summer. August and early-September are best times.

ANGLING METHODS: Fishing at anchor, with chumming. Trolling has gotten results too.

TACKLE SUGGESTIONS: Since these fish come in the large, economy size (up to 700 pounds, with a possibility of hefties to 900 pounds), rod and reel must be suited to the job. One outfit consists of a heavy-duty big-game rod with a tip of 30 ounces, a 12/0 or 14/0 reel, and 39-thread (117-pound test) or 54-thread (162-pound test). One hook pattern used for these fish is the Sobey: and the size, about a 12/0.

BAITS: Baits used in fishing at anchor are: Whole, large butterfish; menhaden (whole or in large pieces). The chum used in fishing at anchor is ground mossbunker. Baits that have been used in trolling include whole fish such as herring, mossbunker and mackerel, secured to the hook by sewing. Some anglers chum with ground mossbunkers as they troll.

RIGGING: Last 15 feet of line is doubled on itself for added strength. At the far end of this doubled line is 15 feet of No. 12 wire leader, tied in via a strong, heavy-duty swivel to keep it from kinking. And at the end of the wire leader is the hook. Final item is a cork float, secured to the line about 20 feet ahead of the leader. This not only helps keep the baited rig in among the chum when still-fishing, but also helps carry it away from the boat.

Okay, so much for the giants. Now let's look at the gear used for school tuna. First, though, a memo: School tuna can range in size anywhere from little fellows of 8 and 10 pounds to huskies going 100 to 125 pounds. An average range, if there is such a thing with these fish, is approximately 20 pounds to 40 or 45; but there's always a chance of fish up to 85 pounds at the height of a run.

WHERE: Open ocean, offshore mostly, but sometimes inshore. Frequently at the surface, but also at varying levels.

WHEN: Summer, from mid- or late-June on. They stick around on into September.

ANGLING METHODS: Trolling is the most popular. Fishing at anchor with chum also can be productive when the young bluefins are around in numbers. As always, though, trolling has the advantage of enabling the angler to cover more water, thereby increasing his chances of contacting roving fish.

TACKLE SUGGESTIONS: As in all kinds of angling, tackle is a matter of personal preference, but here are some "standard" outfits. Rod: A good, sturdy, flexible glass rod with a tip weighing about 9 ounces; for lighter-tackle action, try a 6-ounce tip. Reel: With a star drag. A 4/0 for fish under 30 pounds; 6/0 for tuna going 30 to 60 pounds; and a 9/0 for those in the 60- to 100- or 125-pound category. A 6/0 will handle tuna up to about 60 pounds safely for a beginner, and bring a 100-pounder to gaff for a more experienced fisherman. Line: 15-thread is about right for the average range of fish. If really heavy tuna are known to be in the area, less-experienced anglers might be wise to use 24-thread. For the enthusiasts using lighter tackle there are the 12- and 9-thread lines. Hooks: Several patterns are in use — Sobey, Pfleuger-Sobey, O'Shaughnessy-Mustad, etc. Some suggestions: For tuna up to 25 pounds, a 7/0 Sobey; for the heavier fish, an 8/0 Pfleuger-Sobey or 7/0 O'Shaughnessy-Mustad.

Tackle used when chumming for school tuna is about the same as for trolling, with 12- to 18-thread linen line and a 7/0 to 9/0 hook. There are differences in rigging, though (which see).

LURES AND BAITS: Trolling: When they're in a biting mood, school tuna will respond to a number of attractors. One enterprising angler even caught them on a shiny beer can opener, to which his hook was secured (this isn't recommended as standard practice, however). Cedar squids often are effective, but they're hard to get. Most popular tuna-trolling lure is the natural feather, with long Japanese feathers preferred. The lure has a shiny metal head with two "eyes," and the feathers trail out behind. It's the same type of attractor used for bluefish and in other types of ocean trolling. Several color

combinations are employed—all-white, green-yellow, red-white, tangerine, black-white, etc. And since it's impossible to predict which they'll favor on a given day, it's always wise to carry a variety of combinations, particularly including the red-white, all-white, and maybe black-white. Try two, three, or four different combinations simultaneously. Note which takes the first fish, then change the others accordingly.

Trolling note: School tuna are attracted by white water, and aren't boat-shy. To churn up even more white water astern, drag a bucket, old tire, or fish basket right at the transom.

Baits used in chumming for school tuna: Piece of mossbunker; whole butterfish; whole small ling or whiting. The chum is ground mossbunkers.

RIGGING: For trolling: Lure is tied into 8 to 10 or 12 feet of No. 7 steel wire leader. Leader is secured to line through a strong two-way swivel. For chumming: Hook is attached to about 6 feet of No. 7 to No. 13 wire leader, and this is tied into the line via a swivel. (Note: Leader strength, like line strength, is governed by the weights of the fish caught. Since chumming raises a greater range of sizes of tuna than trolling, the angler must be prepared to cope with heavy fish.)

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BLUEFISH

WHERE: Ocean, inshore and offshore; surf; inlets; bays; sounds. Often surface feeders, they also hunt food at lower levels.

WHEN: Late-spring (inshore), all summer, on into fall—well into October, weather cooperating.

ANGLING METHODS: Trolling, fishing at anchor and chumming with ground mossbunkers; surfcasting.

TACKLE SUGGESTIONS: (a) Trolling: Light- or medium-action glass rod, with 5- or 5½-foot tip weighing 5 or 6 ounces; a 2/0 star drag reel holding 150 to 200 yards of 12-thread (36-pound test) line. Lighter tackle and lighter line (6-thread) can be used, as can spinning equipment of suitable sturdiness, but some anglers do not like spinning tackle for trolling, and real light equipment calls for experience when heavier bluefish are involved. The lighter gear, however, can be used for the smaller blues in the 4-pound class. (b) Deep trolling: Often used for the larger bluefish. Strong, but not necessarily heavy, boat-type rod with 5-foot tip. Tip preferably should have roller guides, or at least a roller tip-top guide, because of line used. "Line" is single-strand monel wire, about 40-pound test; weight of this helps carry rig deep. Reel is a 3/0, star drag type. (c) Fishing at anchor, chumming: Sturdy but flexible rod with 5-foot tip; star drag reel capable of accommodating 100 to 150 yards of 6- to 9-thread line or nylon equivalent. Spinning gear

will satisfy an appetite for light-tackle action: One outfit is a 7½-foot glass rod, reel to balance rod and able to hold 150 to 200 yards of 6- to 8-pound monofilament or at least 100 yards of 12-pound line. (d) Surfcasting: Some conventional outfits: (1) When distance is required, or if wind and tides don't demand heavy sinker—6- to 6½-foot rod tip, light surf reel with star drag, 27-pound line. For "normal" conditions, a medium outfit—7-foot tip, star drag surf reel able to hold 150 to 200 yards of 36-pound line. (2) For heavier terminal tackle —7- or 7½-foot rod tip and butt up to 30 inches, star drag surf reel able to hold 200 yards or so of 36- to 45-pound test line (the 45-pound stuff for rocky areas). A surf spinning outfit: Rod with 8-foot tip and 24-inch butt, reel with capacity of at least 150 yards of 12-pound monofilament (6- and 8-pound mono also is used).

HOOKS: Trolling: Patterns include O'Shaughnessy, salmon type, Sobey. Sizes range from 3/0 to 8/0, depending on weights of fish running. Deep trolling: O'Shaughnessy is one pattern. Sizes go about 7/0, 8/0, 9/0. Fishing at anchor: O'Shaughnessy, 6/0 to 8/0. Surfcasting: Pattern is a matter of personal preference; sizes go about 4/0 to 6/0.

SINKERS: In surfcasting, a pyramidal-type sinker is used, 3 ounces or heavier, depending upon currents, etc.

BAITS AND LURES: Trolling: Feather lures in various color combinations, eels and eel rigs. Deep-trolling: Huntington drone spoon, Belmar squid, etc. Still-fishing: Chumming with ground mossbunkers, baiting with strip or cut baits. Surfcasting: Many kinds of attractors—lead and chrome-plated squids, plugs of various designs, feather lures, eels and eelskin rigs, metal squids garnished with feathers and/or pork rind, and natural baits such as mullet, mossbunkers, and shedder crab.

RIGGING: A wire leader must be used on all bluefish rigs, regardless of technique involved. (a) Trolling: Lure tied into line via 5 or 6 feet of No. 6 or 7 steel wire; swivel connects leader to line. (b) Deep trolling: Sometimes a drail (cigar-shaped weight) weighing 4 ounces to 1 pound or more is attached to end of monel wire to carry rig deep; then the leader, attached to the lure, is tied into the drail via swivel. (c) Still-fishing: Hook, on 3 to 6 feet of wire leader, is connected to the line via a two-way swivel. (d) Surf: Fish-finder rig with pyramidal sinker and hook on 14-inch wire leader. This is for bait fishing. For artificials: 8- to 10-inch wire leader between lure and line. Leader can be connected to line via ordinary barrel swivel, but swivel snap-connecter is suggested because it facilitates changing of lures.

BLUE SHARK

WHERE: Ocean, inshore and offshore. Sometimes found right around inlets. Often encountered at the surface, where they can be seen, but they frequent lower levels too.

WHEN: Late-spring, summer, early-fall.

ANGLING METHODS: Fishing at anchor and drifting. Both methods call for chumming.

TACKLE SUGGESTIONS: A wide range can be used, depending on skill and experience of angler. Blue sharks have been taken on spinning tackle, but this method isn't recommended for anyone except experienced fishermen. Blue sharks are good-sized fish, remember. An "average" outfit is this: Glass rod with 5-foot tip, sturdy but flexible; 4/0 or 6/0 reel; 15-thread linen line; 10/0 or 12/0 Pfleuger-Sobey hook.

BAITS: Large piece of mossbunker or whole small 'bunker. Whole squid also is used. They'll take an eel too, and a whole small mackerel. Ground 'bunkers are used as chum.

RIGGING: The eyed hook is attached to about 15 feet of strong wire leader. This, in turn, is tied into the line by means of a swivel. A cork float of suitable size can be attached to the line just ahead of the leader to help carry the baited rig away from the boat and to keep it in among the chum.

* * *

COD

WHERE: Ocean, inshore (during first part of run in late-fall) and offshore, deeper areas. A bottom fish primarily, but caught at various levels off the bottom too.

WHEN: Late-autumn, winter, and early-spring in most areas. All-year, including summer, at Montauk. Excellent cod runs at Montauk in the summer.

ANGLING METHOD: Bottom-fishing at anchor.

TACKLE SUGGESTIONS: Boat-type, all-purpose rod with sturdy tip, about 6 ounces or so. Reels range from 1/0 to 3/0, with or without star drag. Line strength goes from 6-thread to 12-thread linen. Weight of fish running and depth of water being fished determine line strength to a certain extent. As for hooks, cod have large mouths and even larger appetites, so generous baits and good-sized hooks are called for. Standard pattern is the so-called codfish type; sizes are 6/0 and 9/0. Sinkers: Bank-type. Weights will vary according to current strengths in areas fished—5 ounces might be enough, as much as 8 might be needed. It must be heavy enough to hold bottom.

BAITS: Skimmer clam is favored. Also used: Squid, hard or soft clam, piece of conch, calico crab.

RIGGING: Single hook—tied in via three-way swivel about 15 to 18 inches above sinker (some anglers tie it in closer to sinker). If second hook is used (to try for cod traveling at a higher level), tie it in about 3 feet above first. If third hook is used, tie it in about 1½ or 2 feet above the second. Hooks can be tied in by their snells. No leaders necessarv—cod are bold feeders.

* * *

COMMON BONITO

WHERE: Open ocean, inshore and offshore. Schools of them often feed at the surface.

WHEN: Late-summer, from July on. August and early-September are pay-off times.

ANGLING METHODS: Trolling, chiefly. Some are caught occasionally by fishermen chumming for bluefish and school tuna.

TACKLE SUGGESTIONS: Since these are smaller fish than school tuna and albacore, lighter equipment can be used. One outfit is a glass rod with about a 5-ounce tip, 2/0 or 3/0 reel, and 6- to 12-thread line. Other combinations include: 4/6 balanced outfit—rod with 5-foot tip weighing 4 ounces, 6-thread line, and 2/0 or 3/0 reel; and the 6/9 outfit — rod with 5-foot, 6-ounce tip, 9-thread line, and 3/0 or 4/0 reel. (Note: If school tuna are around—and odds are that they will be at that time of year, it might be wise to let the tuna weights, rather than the bonito weights, govern selection of tackle. You might sacrifice a certain amount of sport with the bonito this way, but you'll be armed for heavier fish.)

LURES: Japanese feathers; same deal regarding color combinations as for school tuna. Spoons, metal squids, and plugs also have been employed.

RIGGING: Same as for bluefish (which see).

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DOLPHIN

WHERE: Open ocean, offshore. They frequent the surface, traveling alone, in pairs, or in small schools. A habit of theirs is to hang around, or in, floating masses of sea grass, or other debris such as timber.

WHEN: Summer.

ANGLING METHOD: Trolling.

TACKLE SUGGESTIONS: Caliber of tackle varies; but since these fish range up to about 25 pounds in northern waters, light to medium equipment can be used. Typical is the 4/6 balanced outfit—4-ounce rod tip, 6-thread linen line, with 2/0 or 3/0 reel. Hook sizes go about 6/0 to 8/0.

LURES: Natural feathers in various color combinations. It's a good idea to try a number of different color combinations simultaneously, as in tuna trolling, to see which they favor. Spoons, metal squids, and standard plugs also have been used.

RIGGING: Typical feather rig, as for, say, school tuna, with a 6-foot wire leader.

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FLOUNDER

WHERE: In general, bays, inside mouths of inlets, sounds, harbors. Montauk's famous "snowshoe" heavyweights are found in the ocean. "Regular-size" flounders are caught in Montauk Harbor and environs. Whatever their size-class, flounders are strictly bottom fish.

WHEN: For the regular flounders, spring and fall. For the snowshoes, spring on into early-summer. April to mid-June is the peak period.

ANGLING METHOD: Bottom fishing.

TACKLE SUGGESTIONS: Light tackle for maximum sport: Spinning rod and reel, light monofilament line; or conventional-style rod of glass or split-bamboo, 1/0 reel, with or without star drag, and 6-thread linen line or nylon equivalent. Hooks must be small for the regular flounders, and can be a bit larger for the snowshoes. A good pattern is the long-shank Chestertown; sizes range from a No. 9 to No. 6, depending on weights of fish currently running. A sinker completes the terminal tackle. This is a bank-type, weight from about 2 to 5 ounces, depending on current strength in area. Don't overdo it with sinker weights. Use only enough to take the rig to the bottom and keep it there, no more. The heavier the sinker, the more it detracts from the fish's fight.

BAITS: Regular flounders: Bloodworm, sandworm, piece of clam or mussel. Some anglers use a combination bait — piece of worm and clam (hook point buried in bit of clam) on the same hook. (*Note*: Baits for these flounders must be small, cause they have little mouths.) For snowshoes: Skimmer clam is good, and somewhat larger pieces can be used than for regular flounders.

RIGGING: For regular flounders: (a) Two-hook spreader is most popular. This is a wire rig, with swivel, which keeps the two hooks from fouling each other; sinker attaches to underside of spreader. (b) A single hook, tied into the line by its snell (a swivel can be used, if desired). Similarly, a second hook can be tied into the line just above the first. A swivel will help keep the snell from twisting. No leaders are used with

any of the aforementioned flounder rigs. For snowshoe flounders: Here a single hook can be tied into the line, by its snell, just above the leader. Another rig used at Montauk is a multi-purpose job—for snowshoe flounders, cod, and pollack. Here's the way this rig is set up: A three-loop swivel is tied to the line. To one loop of this is attached the pollack hook, on 4 feet of white gut leader. To the remaining loop of the swivel is tied a 5-foot gut leader. At the end of this leader is tied another three-loop swivel. To one of its remaining loops is attached the sinker—close to the swivel. To the remaining loop is affixed the cod hook on 12 to 16 inches of tarred line. Midway on this tarred line is tied in (and taped, to help keep it from tangling) the 12- to 16-inch length of gut carrying the snowshoe flounder hook.

* * *

FLUKE

WHERE: In general, bays, inlets, and inshore ocean. At Montauk, inshore ocean. Fluke are bottom feeders, but occasionally are caught at levels above the bottom.

WHEN: Summer, chiefly, on into September. July and August are best bets, particularly for the heavier fish.

ANGLING METHODS: Bottom-fishing is the most popular. This can be done while fishing at anchor or while drifting. Drifting offers an added advantage in that it increases chances of finding a lane along which fluke are moving as they feed. Too, drifting keeps the bait in motion, making it more interesting to fluke. When fishing at anchor, move bait slowly along bottom.

TACKLE SUGGESTIONS: Almost any kind of equipment, conventional or spinning, will do; but it should be fairly light for the best action. All-purpose spinning rod and reel of angler's choice will do, with 8- to 12-pound monofilament. As for conventional tackle, the rod can be glass, split-bamboo, or what-have-you. Reel is a 1/0, with or without star drag; for heavier fluke a 2/0 also can be used. Line: 18-pound test, linen or nylon. Hooks: In general, 1/0 to 6/0. Suggestions: Long-shank type, 1/0 to 4/0; Sproat or Carlisle, 4/0 to 6/0; long-shank kirby bass style, 1/0 or 2/0. Sinkers: Round type (which allows rig to "roll" along sea floor, aiding its motion): or bank type. Use only enough weight to hold bottom.

BAITS AND LURES: Preferred are live killy and strip of squid. These can be used singly, but are most effective in combination. Lesser baits include: Spearing; worms; piece of shedder crab; strips cut from the bellies of such fish as mossbunker, herring, sea robin, and even fluke. Baits can be generous, because fluke are voracious feeders and have good-sized mouths.

RIGGING: Simplest is a single hook on a 2- to 3-foot gut leader. Leader ties into line via a three-way swivel (one loop for line, one for sinker, one for leader); sinker is tied 3 to 6 inches below swivel. Added attraction can be given to this rig by tying two shiny spinner blades, each about the size and shape of the bowl of a teaspoon, to the leader. Their glint and glitter as they spin in the water helps attract a fluke's attention.

* * *

MACKEREL

WHERE: Ocean—inshore, around mouths of inlets, offshore. Encountered at various levels, anywhere from near the surface to greater depths.

WHEN: Usually their runs are in the spring, starting about mid-April, and autumn, along about October. But these are among the most unpredictable and erratic of fish. In 1958, for example, there was a bonanza run during the summer.

ANGLING METHODS: Fishing at anchor, with chum; trolling.

TACKLE SUGGESTIONS: Light equipment, whether conventional-type or spinning, because these are small fish. Conventional: Rod material is inconsequential (can be glass, split-bamboo, etc.) so long as rod is light, very flexible. Reel is a 1/0, with or without star drag. Line is 6-thread at the heaviest. Spinning: Any light salt-water spinning outfit with lightest monofilament. (Some light-tackle fans have used fly-casting equipment for these fish.) Hook suggestions: O'Shaughnessy, 1/0 to 3/0.

BAITS AND LURES: Fishing at anchor: Mackerel jig or small, chrome-plated squid. Ground mossbunkers are used as chum. Trolling: 2-inch block tin squid, baited with 1½-inch strip of squid or mackerel belly. Trolling is done at slow speed; rig is "jigged" to give it motion.

RIGGING: Still-fishing and chumming: Tie 3 feet of mist-colored gut leader into line, with or without swivel. Attach mackerel jig to leader via swivel snap-connector to facilitate removal later. Tie in a flounder hook by its snell to the leader, just above the jig, so that it stands practically at right angles to the leader. Bait this hook with a small strip of squid or mackerel belly. Later, when the fish tire of biting on the naked mackerel jig, remove this lure and fish with the flounder hook. Weight of the swivel-snap-connector will help carry the rig down; if more weight is required, add a couple of small pinch-on sinkers. Rig for trolling: A drail (perhaps about 4 ounces, but only heavy enough to carry rig to desired depth) is attached to line; 3 feet of mist-colored gut leader is tied to other end of drail; and at the free end of the leader is tied the block tin squid.

MAKO SHARK

WHERE: Open ocean, off shore usually. Frequently contacted at near-surface levels, but they prowl at various depths.

WHEN: From about early- or mid-June on into September.

ANGLING METHODS: Fishing at anchor and drifting—the latter preferred by many mako hunters. Whether fishing at anchor or drifting, chumming is part of the game. (For some reason, makos do not respond to a trolled lure. We have seen them hit a trolled feather only twice, and both were small.)

TACKLE SUGGESTIONS: Since these fish grow through a wide range of weights, and since anglers' skills and preferences vary greatly, mako tackle runs a long gamut. At one extreme is spinning gear (not recommended to the inexperienced!); at the other is heavy equipment—big-game rod, 12/0 reel, 39-thread line, cable leader, and 12/0 hook baited with a whole mackerel or mossbunker. Somewhere in between is this outfit: Glass rod with 5-foot, medium-action tip and a fairly long butt for leverage; 4/0 reel; 15-thread line; strong wire leader; and 10/0 or 12/0 Pfleuger-Sobey hook. A cork float of appropriate size is attached to the line ahead of the leader to help carry the rig away from the boat and keep it at the proper level in the chum line.

BAITS: Generous piece of mossbunker, or whole 'bunker. Makos also have been known to respond to whole mackerel, whole squid, and eels.

RIGGING: Wire leader, carrying the hook at its other end, is tied into the line via a strong, two-way swivel.

* * *

POLLACK

WHERE: Ocean, inshore and offshore, at varying levels ranging from the sea floor to the surface. In the spring at Montauk, pollack move in from the open ocean to feed in the tide rips just off the lighthouse. Often they're near, or at, the surface during that time.

WHEN: Spring (for trolling in the Montauk tide rips). Also caught with cod at Montauk by bottom fishermen in the fall, winter, and summer.

ANGLING METHODS: Fishing at anchor (bottom-fishing) and trolling.

TACKLE SUGGESTIONS: Fairly sturdy equipment (with flexibility!) is needed. Suggested are a glass boat rod with a 5-foot, 6-ounce tip, 3/0 reel with star drag, 9- to 12-thread linen line. Hooks: 6/0 to 9/0, Sproat or O'Shaughnessy. In bottom-fishing, bank-type sinkers are used—heavy enough to hold bottom. In trolling at intermediate or deep levels, a drail used—just heavy enough to carry rig to desired depth.

MAKO SHARK: 217 pounds 4 ounces; length, 8 feet 1 inch; girth, 3 feet 2 inches; September 22nd, 1 956. Another 20-pound line class record. This one topped its predecessor, the 206-pounder caught October 1st of the previous year.

MAKO SHARK: 683 pounds 12 ounces; length, 11 feet 9 inches; girth, 4 feet 9 inches; August 10th, 1956. A world record for the species on 50-pound line.

MAKO SHARK: 231 pounds; length, 8 feet 3½ inches; girth, 3 feet 8 inches; June 30th, 1957. The third I.G.F.A. world record for mako shark on 20-pound line. In three successive years this particular record was broken.

POLLACK: 36 pounds; length, 3 feet 10½ inches; girth, 26 inches; May 28th, 1957. The all-tackle world record for pollack. Fish was caught on 30-pound line.

PORBEAGLE SHARK: 81 pounds 14 ounces; length 5 feet 6 inches; girth 32 inches; June 8th, 1956. A world champion in the 20-pound-test line section.

* * *

As you have seen, the ladies are more than holding their own among Montauk's world champions in sportfishing. Of the 17 I.G.F.A. records outlined above, women anglers staked claim to eight. Note, too, that they captured a title for a maneater shark and two titles for white marlin. And their two white marlin—130 and 124¾ pounds—stack up very favorably against the all-tackle world record, a 161-pounder caught in 1938 on 80-pound-test line.

As some cracker barrel philosopher observed a long time ago, records are made to be broken. And simple proof is that they *are* broken.

Every season we at Montauk look for new marine sportfishing records to be established. Our sights are set on even greater marks for bluefish, cod, pollack, bluefin tuna, mako, fluke, porbeagle, sea bass, blackfish, white marlin, and, now that the species is recognized by the International Game Fish Association, blue shark. And let's not forget striped bass. That 1913 record, 73 pounds, still holds, but we have our eye on it. Montauk has produced stripers in the 64-pound class; it shouldn't be too far from there to 74 pounds and a new record.

Vying for records is another exciting, suspenseful part of sportfishing. An angler never knows, really, when he (or she) might tie into a fish that will turn out to be a brand-new record. It's a friendly challenge, and all contenders start out on an equal basis.

Montauk's waters harbor potential world-record fish every season. *You* might very easily be one of the new champions.

STRIPED BASS

Before we start with this species the reader should be reminded that these tackle suggestions for the various sportfish are only summaries with highlights. If all the many details of angling for these gamesters were considered, a book could be written about each one. This is particularly true of striped bass. What we can present here, therefore, is only a distillate, so to speak.

WHERE: In general, inshore ocean, surf, inlets, bays, channels, sounds. Striped bass are especially fond of rocky areas. At Montauk, bass pay-off areas are the surf and inshore zone. And you might remember this: While bass hunt food at various depths, from bottom to surface, they're strictly a coastal fish in their ocean wanderings, and never are found far at sea.

WHEN: Spring and fall (on into November) are productive seasons as schools of bass migrate up, then down, the coast. Inshore trolling and surfcasting produce stripers at Montauk all summer.

ANGLING METHODS: We'll concern ourselves only with those used at Montauk. And these, as the reader has guessed, are surfcasting and trolling.

TACKLE SUGGESTIONS: Striped bass tackle is a small book in itself. We can present only a few of the many outfits in use. In all instances the caliber of the tackle is governed by size of the fish currently running and by the method involved.

Surf fishing: A fairly versatile weapon is a conventional-type glass rod with a 6½- to 7-foot tip (longer, if greater casting distance is required), and a butt up to 30 or 32 inches long for leverage. This rod carries a standard surf reel with a star drag; anti-backlash and level-wind attachments on the reel will help cut down on annoying snarls. Line is 27- to 45-pound test linen or nylon. The 27-pound stuff will handle small and medium fish. The heavier lines are for larger fish, heavier tackle and lures, and fishing among rocks. By the same token, heavy lures and line call for correspondingly heavy tackle.

Surf spinning equipment: There's a wide assortment of this, too. Selection will be governed by weights of lures used, sizes of fish sought, etc. Outfits include glass (solid or hollow) rods with tips 7 and 9 feet long, surf spinning reels to match, and monofilament lines of 8-pound test and better. Many anglers have come to favor spinning equipment for surfcasting because of a minimum of line snarls and the greater ease with which casting distance is achieved.

Trolling: At Montauk the bass come in large packages—up to 50 pounds and more. Large lures are used to get them.

Considering these two important details then, correspondingly sturdy equipment must be used. One outfit is a glass rod, all-purpose type with strong but flexible 5- or 5½-foot tip; on this is clamped a 2/0 to 4/0 reel with star drag. Line test is 27 to 45 pounds, with the stronger lines suggested for less-experienced anglers.

Hook sizes in bass fishing vary according to the weights of the stripers currently running. Because bass have large mouths, the hook size isn't a matter of great precision from that standpoint. However, hook size is important in that the hook must be strong enough to handle the fish and not "straighten out." Sizes 2/0 to 4/0 can be used for lighter school bass; larger fish call for a 6/0 or 7/0; and heavyweights may require an 8/0 or 9/0. Patterns include the salmon-type, O'Shaughnessy, others.

BAITS AND LURES: Bait-fishing the surf: Bloodworm, skimmer clam, hard and soft clams, sandworm, shedder crab, soft crab, fresh cut bait such as strip of squid, strip of whiting, mackerel, or herring belly. Artificials and other lures in surf fishing: Metal squids (block tin, sand eel design, etc.); plugs (poppers, wobblers, surface-riders, sub-surface plugs, underwater models, etc., etc., etc.); rigged eel and eelskin rigs; and so on. Correspondingly light lures, such as plugs, are made for spincasting. Miscellaneous adornments for hooks include pork rind, strip of squid, etc.

Ocean trolling: Natural feathers, with one or two hooks, garnished with pork rind or squid strip; bucktails; spoons of assorted sizes, including the famous 'bunker spoon for the big bass; rigged whole squid; long, nylon, tassel-type lures; and a large assortment of surface and sub-surface plugs.

RIGGING: For bait-fishing the surf: A fish-finder rig. For squidding: Squid on short wire leader; leader tied into line by means of swivel or swivel snap-connecter. For plugging the surf: Same basic idea as for metal squids—wire or nylon leader, 12 to 36 inches long, connecting plug and line. (Shorter lengths are preferable if wire is used. Swivel connecting leader to line will lessen kinking.)

For ocean trolling: There are all sorts of rigs, usually varying according to anglers' individual ideas and often incorporating their pet theories. Here are just a few: (a) With a 'bunker spoon for big bass: No leader with monofilament line; 4 feet of monofilament leader with linen or nylon line. (b) Lure tied into 3 to 5 feet of No. 8 or No. 9 wire leader; other end of leader is connected with the line by a swivel snap-connecter to permit changing of lures. (c) For deep trolling some anglers use 100 feet or so of monel wire line, about 30-pound test, at the end of their regular line to help carry the lure down. Leader is attached to this monel. For even greater depth, a drail of 4 ounces or more in the terminal tackle system can be substituted for the monel line.

SWORDFISH

WHERE: Open ocean, offshore. They prowl sub-surface zones, but also are sighted at the surface.

WHEN: Summer. September wraps up their season.

ANGLING METHOD: Trolling.

TACKLE SUGGESTIONS: Equipment should be rugged. Broadbills are big fish, and they play for keeps. Rod tips are 5 feet or so long, weigh anywhere from 16 to 30 ounces; rod butt is about 21 inches long. Some of the combinations used: For fish in the 200-pound class and/or experienced fishermen: Class 16/24 balanced tackle—16-ounce tip and 24-thread linen; for the larger fish, a 22-ounce rod tip and 36-thread line; and for the heaviest fish and/or inexperienced anglers, a 26- to 30-ounce rod tip and 39- to 54-thread line. Reel size will range from about 9/0 to 16/0, depending on rod and line employed. Hook styles include the Pfleuger-Sobey; sizes range from 9/0 to 14/0 — 12/0 is average.

BAITS: One of the favorites is a whole squid, 10 or 12 inches long overall. Also used are whole fish, such as mackerel, mullet, bluefish. Rigging these baits is an art in itself and should be left to those who know how.

RIGGING: The hook is on 15 to 25 feet of 450-pound test stainless steel cable, doubled on itself. The other end of the cable, fashioned in a loop and kept open by a thimble (metal eye), is connected with the line by means of a strong swivel.

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WHITE MARLIN

WHERE: Ocean, offshore; strays occasionally move inshore. Found at the surface many times.

WHEN: Summer, on into the first half of September.

ANGLING METHOD: Trolling.

TACKLE SUGGESTIONS: Light-tackle fans use a glass rod with a 5-, 5½-foot tip weighing about 5 ounces, a 4/0 reel, and 12-thread (36-pound test) line. Less-experienced fishermen can use a rod with a 5-, 5½-foot tip weighing 9 to 12 ounces, a 6/0 to 9/0 reel, and 15- to 24-thread line. Hook size is about an 8/0. Patterns include the Z-nickel and salmon-type.

LURES: Whole fresh or frozen squid, about 6 or 8 ounces, is a popular attractor. Natural feather lures also have been used successfully.

RIGGING: There are variations of the same basic rig. This is one of them: Hook is secured to one end of a 12- to 15-foot leader of No. 10 or No. 12 wire. Squid then is placed in position on leader and hook (leave this to someone with know-how too). Then the leader is secured to the line through a swivel snap-connecter.

BAITS AND LURES: For bottom-fishing: Skimmer clam, strip of squid, used singly or in combination. For trolling: Natural feather lures (such as used for bluefish, tuna); bucktails (such as used for striped bass); metal squids; small plugs; pearl and bone squids; spinners baited with pork rind or strip of squid. The natural-feather lure is popular.

RIGGING: For bottom-fishing: 1 or 2 hooks can be used. Single hook, on 2- to 3-foot gut leader, is tied into line (swivel is optional) 2 or 3 feet or more (experimenting often is called for) above sinker. If a second hook is used (on 2- to 3-foot gut leader) tie it in, with or without swivel, a couple of feet above the first. You may have to experiment with this distance too. For trolling: Rig feather or other lure on 6 feet of No. 6 or No. 7 steel wire. Swivel snap-connecter can be placed between leader and line to allow for changing of rigs. An effective trolling rig is a feather lure with two hooks. In this one the second hook is bridled to the first by the eye-and-bend method; then a single strip of squid is impaled on both hooks and allowed to trail out behind. For deep-trolling: Lure is rigged as for ordinary trolling; then, between its leader and the linen line is tied in monel wire line, 30- to 35-pound test, about 100 feet of it. Weight of this monel helps carry lure deep. If preferred, the necessary weight can be provided by substituting a drail for the monel line. The drail is tied into the system ahead of the leader.

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PORGY

WHERE: Ocean, bays, sounds. Inshore ocean at Montauk. A bottom fish.

WHEN: Summer, on into early-September.

ANGLING METHOD: Bottom-fishing at anchor.

TACKLE SUGGESTIONS: The outfit can be simple and light. Conventional-type rig consists of light boat rod (glass or other material); 1/0 reel, with or without star drag; 6-thread linen or nylon line; bank-type sinker, heavy enough to hold bottom. Hooks: Virginia style, No. 6 or 7; O'Shaughnessy or Sproat, No. 1.

BAITS: Skimmer clam, hard clam, piece of squid, bloodworm, sandworm, piece of shedder crab. Skimmer clam is a favorite for ocean fishing.

RIGGING: Simplest set-up is single-hook rig, with the hook tied into the line by its snell (swivel is optional) just above the sinker. A second hook can be used (but not recommended when fishing around wrecks); this is tied into the line above the first hook, about the length of its snell above it. If there's a mixture of porgies and sea bass in the area — a

common occurrence—this rig can be used: It calls for 2 hooks, each with gut snells about 10 inches long. Bottom hook, for sea bass, is tied into the line about the length of its snell above the sinker; the second hook, for porgies, is attached to the line about the length of its snell above the sea bass hook. Swivels are optional in attaching these hooks, but no leaders are needed. Hooks can be baited with skimmer clam or piece of squid (or one bait on one hook, the other on the second hook).

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SEA BASS

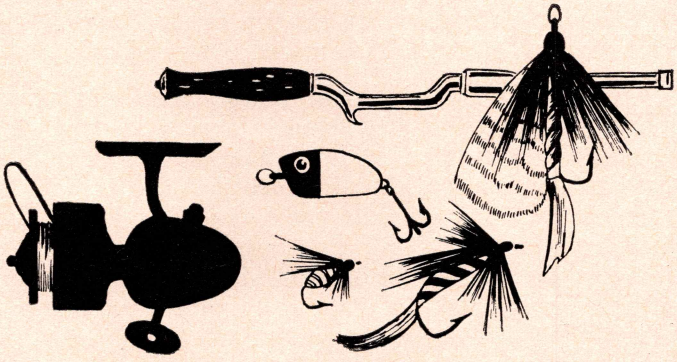
WHERE: Ocean, inshore and offshore. They're bottom fish primarily. Some of their favored haunts are around long-submerged wrecks and over shellfish beds.

ANGLING METHODS: Bottom-fishing and jigging from anchored boat.

TACKLE SUGGESTIONS: Simple, light rod and reel, spinning or conventional-type—about the same as used for porgies. Light (6-thread) linen line (and monofilament for spinfishing) will do for these fish too. Sinkers also are the same as for porgies. Hooks, though, are larger than used for porgies. Among these are a 4/0 or 5/0 Sproat or O'Shaughnessy and No. 4 Virginia pattern. In jigging, a 3- or 4-ounce diamond jig, armed with a 3/0 or 4/0 hook, is used.

BAITS AND LURE: Bottom-fishing: Skimmer clam, piece of shedder crab, hard clam. Skimmer clam is preferred. It's effective, economical, and easier to get than the other two. The artificial attractor used for these fish is the aforementioned diamond jig. No bait is needed on its hook, but the jig must be bright and shiny to catch the fish's eye.

RIGGING: Bottom-fishing: 1 or 2 hooks can be used (but in wreck fishing two hooks increase the chances of snagging). One hook, on 10-inch gut snell, is tied into line, either directly or through a swivel. Second hook, also on 10-inch snell, is tied (swivel optional) about the length of its snell above the first. No leaders needed. There is also that two-hook porgy-seabass rig we mentioned in the section about porgy fishing. Finally, there's the rig for jigging: This is simple. Just tie the jig to the line. In operation, this shiny diamond jig is alternately lowered to the bottom and reeled up in a continuous process. Idea is to delude the bass into thinking it's a live prey of some sort.



Montauk's Fresh-water Angling

While it is true that, due to the considerably greater natural resources and facilities available, The Point's marine fishing far overshadows its sweet-water counterpart, it should be made known that Montauk offers some mighty good fresh-water angling. Its black bass fishing, in fact, has been pronounced excellent by those who have enjoyed it.

Three bodies of water figure in the sport at Montauk: Fort Pond (not to be confused with Fort Pond Bay), Reed Pond, and Stepping Stones Pond. The first-named is the largest of the three; Stepping Stones is the smallest. As lakes in general go, they are small; but, as we said a moment ago, they do afford some attractive action for fresh-water anglers. However, fishermen must seek it out; the action won't be delivered to their homes.

On Montauk's fresh-water angling agenda are four principal species: Largemouth bass, smallmouth bass, perch, and sunfish. Most highly prized among these, of course, are the first two. And we might mention in passing that in his tackle shop Frank Tuma has weighed Montauk largemouth bass going to 5 and 5½ pounds.

All three ponds—Fort, Reed, and Stepping Stones—can be reached from local roads, and all three are accessible at various points along their shores. Sections of these shores—at Fort Pond, for example—can be waded. Each pond can be fished with a rowboat or car-top boat. There is, however, this restriction: Outboard motors are outlawed.

Visiting anglers should know that at present the availability of boats on the ponds is very limited. There are no rowboat stations, as such. Some of the local residents have rowboats which on occasion can be rented or borrowed; and some of the inns, such as the Lake View Hotel and Motel and Bill's Inn on Fort Pond have a few rowboats which they maintain for their guests. Boat-less visitors had best inquire at one of the tackle shops in town as to where boats can be obtained. Wisest fresh-water-fishing visitor of all, though, is the fellow who brings a car-top craft with him to The Point.

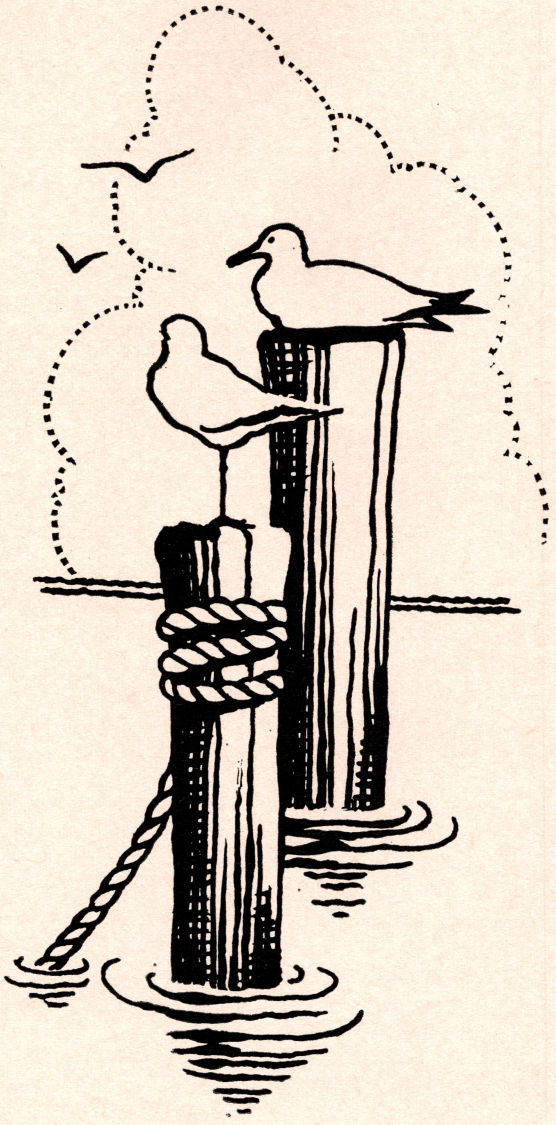
Almost any light tackle can be adapted to fresh-water fishing at Montauk, but the line should be 5- or 6-pound test at the outside. Best equipment for this angling is spinning tackle and light monofilament.

Baits and artificial lures which have been used with success for Montauk bass—and have taken the larger perch too—include plugs of the trolling and deep-diving designs and live killies. Plugs are the most-used attractors for bass. Blood-worms also have been tried with a measure of success. Garden worms have been used too, and they will take perch and sunnies. The sunfish go for baits; perch will respond to small artificials. Here again it is a good time-investment to inquire at a local tackle shop as to what lures seem to be most effective at the moment.

Prime targets of Izaak Waltons working Montauk's ponds are largemouth and smallmouth bass. These two species have a season set by New York State law. There are length and quantity limits too. Season for the two species of bass is July 1st to November 30th. Minimum legal length is 10 inches. Daily catch limit is 6 fish.

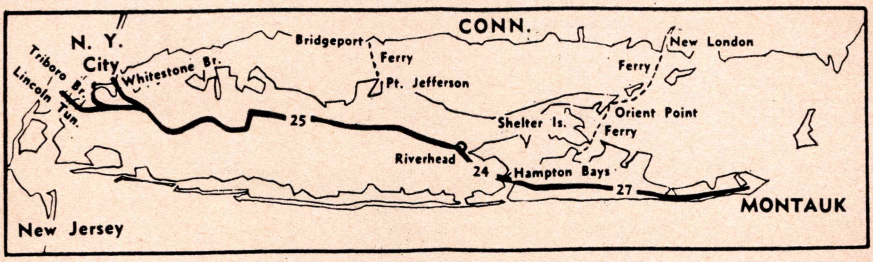
Anglers fishing Montauk's ponds are required, as in other fresh-water areas throughout the State, to have a license. Many tackle shops and sporting goods stores issue this permit as a service to their customers. A New York State resident fresh-water license costs $2.25. For non-residents of the State the fee is $5.50. A special, three-day fishing license is issued to non-residents for $2.75.

Proof of the pudding, as a sage once observed, is in the eating. To paraphrase that philosopher: Proof of Montauk's fresh-water fishing is in the angling. You are invited to try it.



All Roads Lead To

Montauk



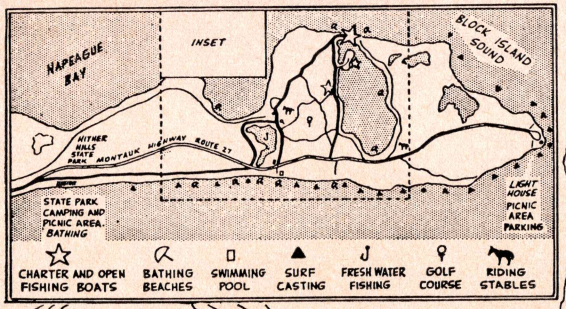
Directions

From Manhattan, Westchester and other adjacent areas: Triboro Bridge, Whitestone Bridge, Throg's Neck Bridge, or Queens Midtown Tunnel to Grand Central Parkway, then onto Northern State Parkway. North from Northern State Parkway on Sunken Meadow Parkway to Route 25 (Jericho Turnpike); east on Route 25 to Riverhead. At Riverhead, Route 24 to Hampton Bays, thence eastward to Montauk. Also Long Island Expressway to Veterans Highway, to Sunrise Highway east to Montauk. From Brooklyn (and from Staten Island and New Jersey via 69th Street Ferry) and South Shore points: Shore Parkway to Southern State Parkway, thence east to Exit 44, thence east on Sunrise Highway to end of Extension. Turn right, go to Route 27A, turn left, and continue to Montauk.

There is daily train service to and from Montauk from Pennsylvania Station, with connections at the Flatbush Avenue terminal and Jamaica Station. Check with Long Island Rail Road for latest schedule.

During the summer Long Island Airways offers scheduled flights between Montauk and LaGuardia Field. Charter flights to Montauk and other points are available all year. For rates and other details, telephone MOntauk Point 8-2101.

MONTAUK



Enlargement of central section

MONTAUK

LONG ISLAND NEW YORK

Fort Pond Bay

Rocky Point

Woods

Fort Pond

Lake Montauk Harbor

Montauk Downs GOLF COURSE

Chamber of Commerce Information Office

Montauk Manor

Stables

Tennis Courts

Club House

Lake Swimming

Third House

Cattle Range

Indian Burial Ground

Star Island

Montauk Yacht Club

Public Parking

Bathing

Culloden Point

Flamingo Rd.

Sound View

Gates

Fishing Boats

Coast Guard Base

Town Docks

Air Strip

Little Reed Pond

Big Reed Pond

East Lake Drive

West Lake Drive

Two Mile Radius

Flamingo Road

Farrer Rd.

Forbes Rd.

100 Feet

Greenwood

Gloucester

Fairview

Fairview Ave.

Industrial Road

L.I. R.R. Station

Second

Ocean

Essex

Surf Side Estates

Surfside Ave.

Montauk Highway

Route 27

Old Montauk Highway

Hither Hills

Hither Hills State Park

Reservation

190 Feet Above Sea Level

165 Feet Above Sea Level

Ditch Plains Coast Guard Station

Ditch Plains

Surf Club Pool Cabanas Beach

Kennedy's

Dunlap's Cove

Dead Man's Cove

Cottage Point

Frisbies

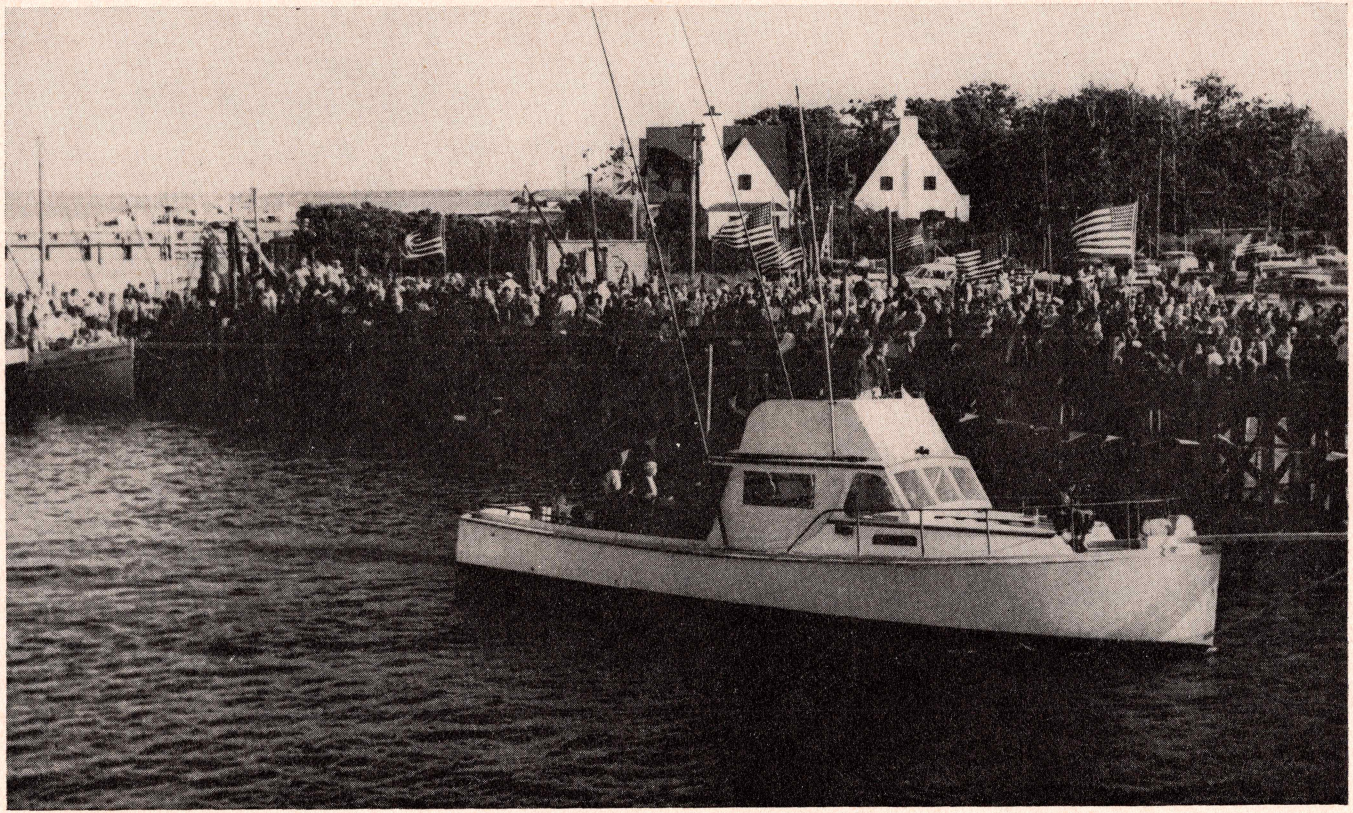
Church's

Transformers

ATLANTIC OCEAN

Surf Casting Locations

SCENE OF BUFFALO GFAZING AT DEEP HOLLOW RANCH



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And here is
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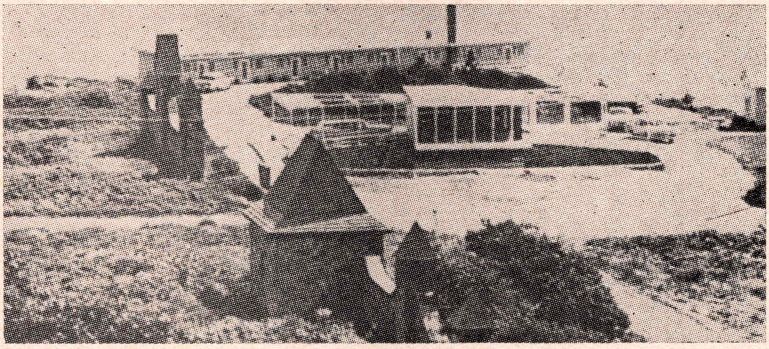
delightful visit

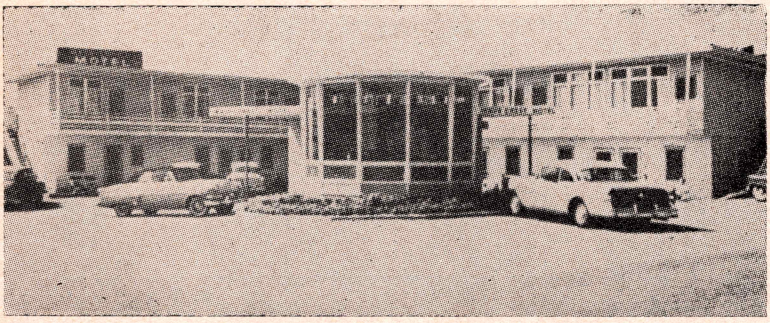
★ Motels, Hotels and Restaurants

★ Montauk's Famous Sportfishing Fleet

★ Shops and Services



The *Wavecrest* Apartments (AAA) — new and beautifully designed for gracious vacationing, located on the Old Montauk Highway, next to Hither Hills State Park. The building is nestled on a dune with a breath-taking view of the Atlantic Ocean, and a private beach of 373 feet of gleaming sand. The front of the building is entirely of glass and each apartment has a private balcony with a spectacular view of the ocean. It is a view that will be long remembered. The interior decor is restful and charming. Each apartment has 2½ rooms, accommodating two or four persons, genuine tile tub bath and shower. Complete electric kitchen; Beautyrest mattresses; steam heat and television.



The *Wavecrest* Motel offers everything you desire for a pleasurable vacation. The white sandy beach is just a few steps away, where you may enjoy the thrill of ocean bathing. The motel is comprised of efficiencies, studios and hotel rooms. Private balconies surround the motel. The interiors are restful and in good taste. Wall-to-wall carpeting, tiled baths, electric heat and television in each unit. Beautiful swimming pool on premises. Coffee served in room.

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516 — MO 8-2141
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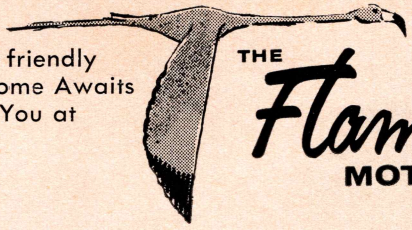

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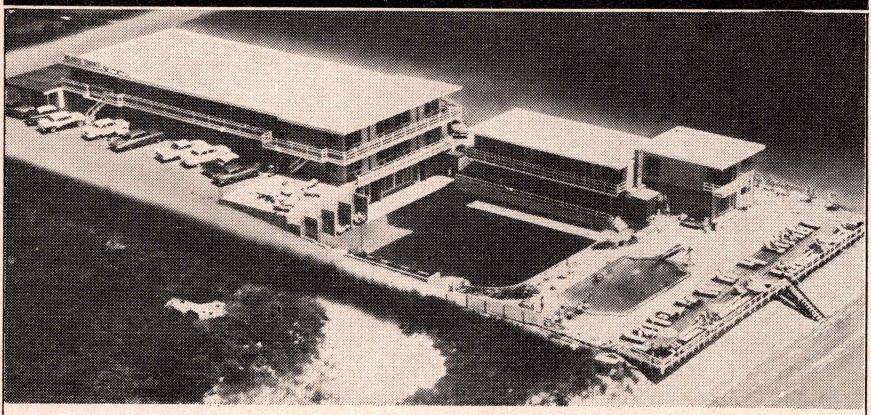

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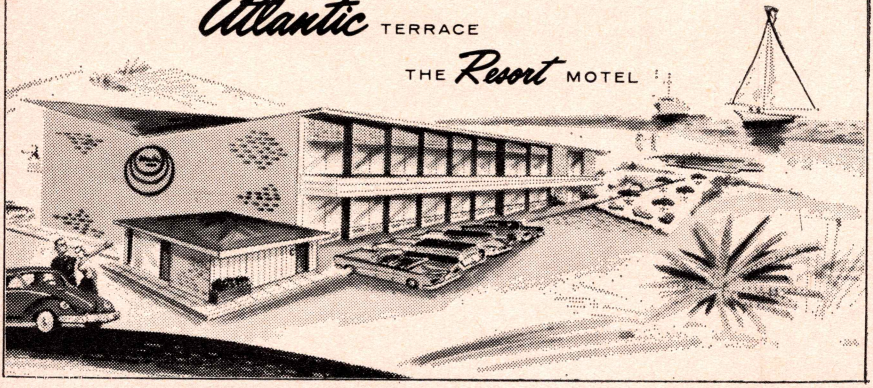

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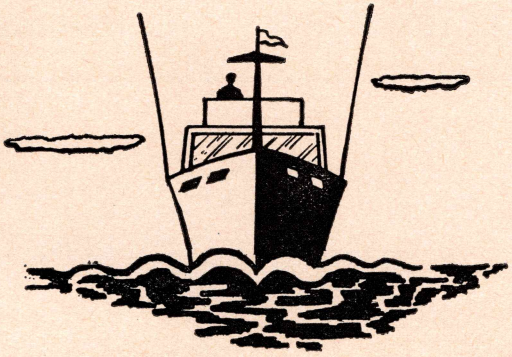

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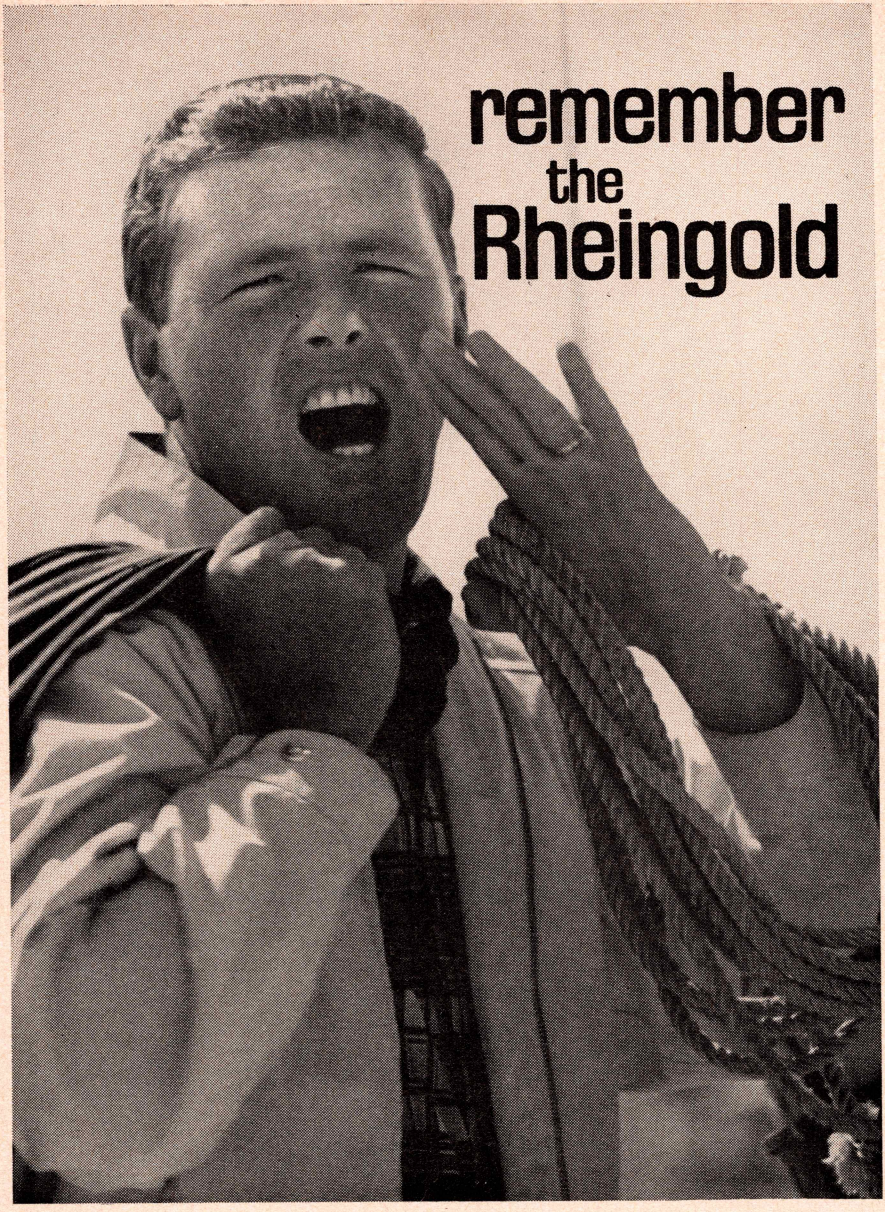

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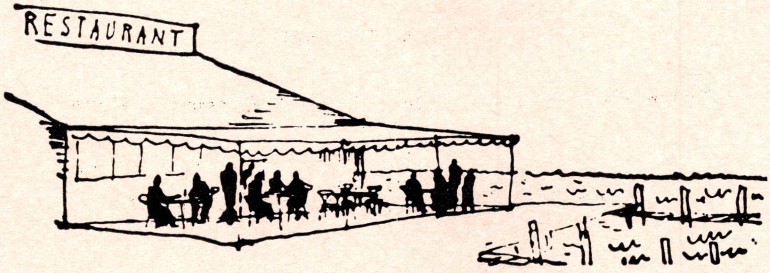

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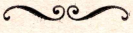

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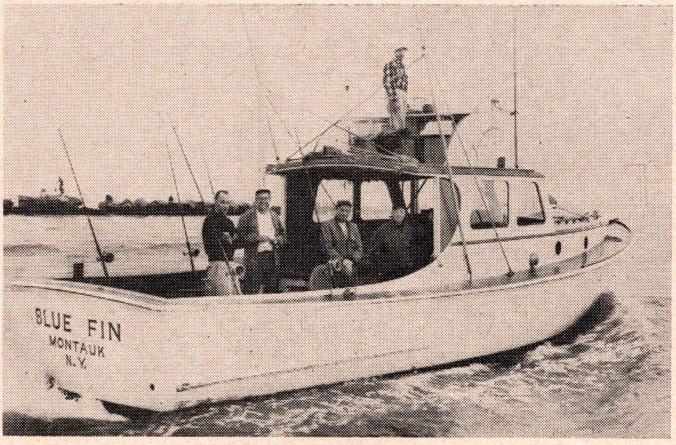

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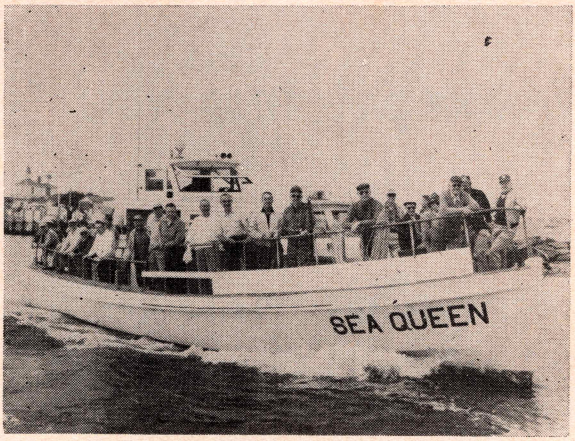

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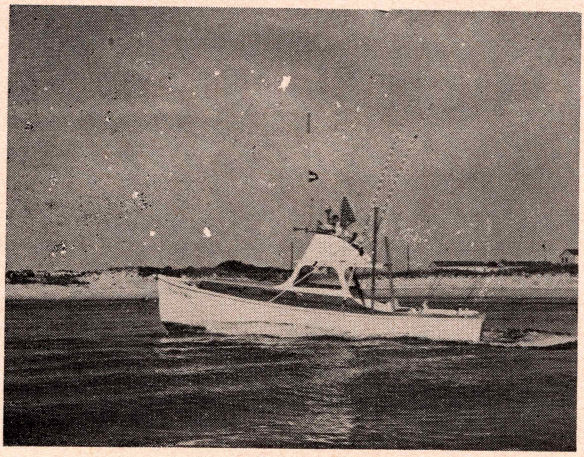

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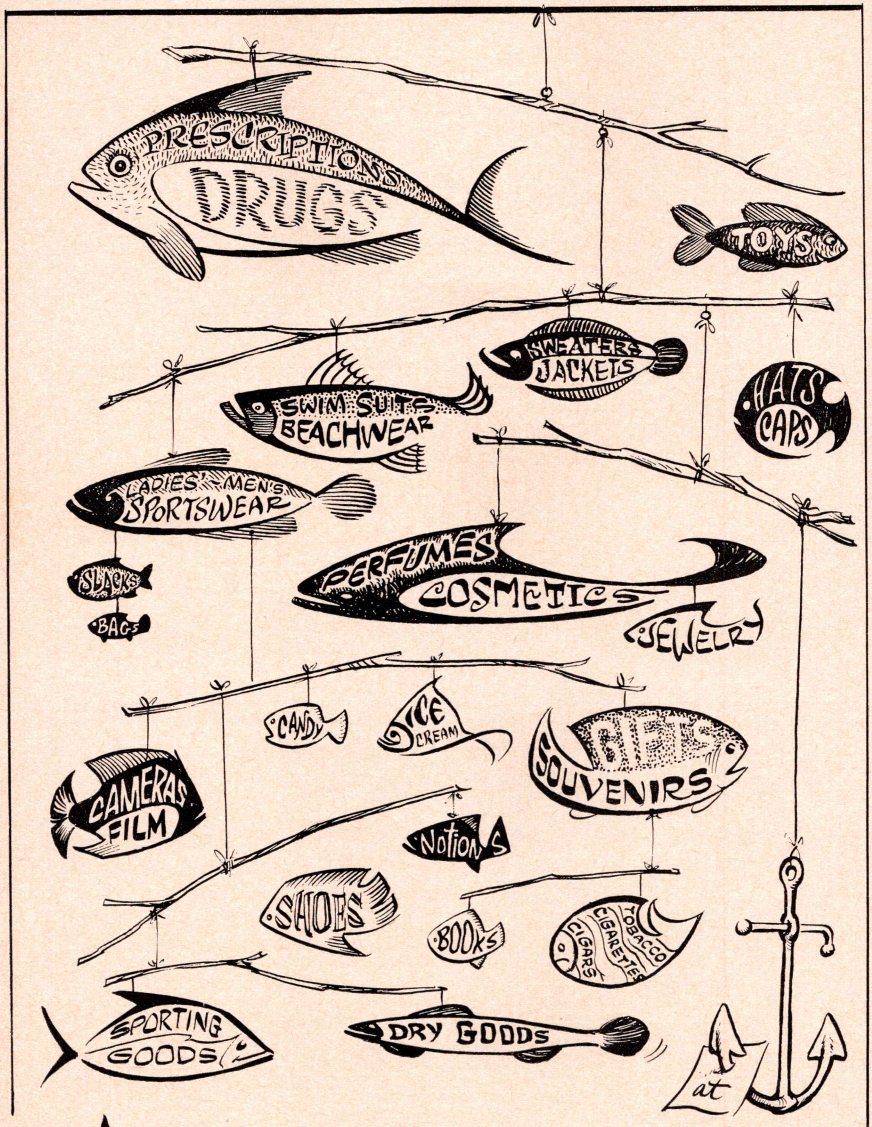

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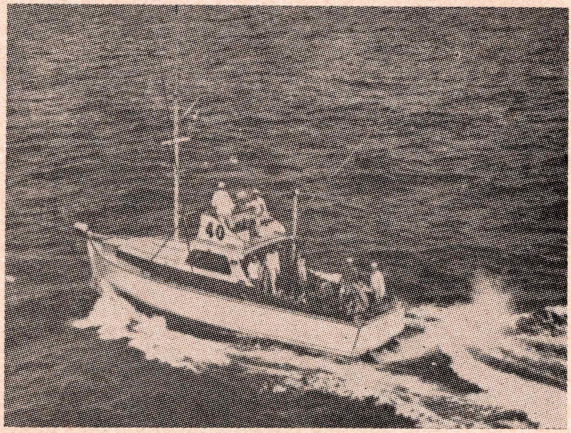

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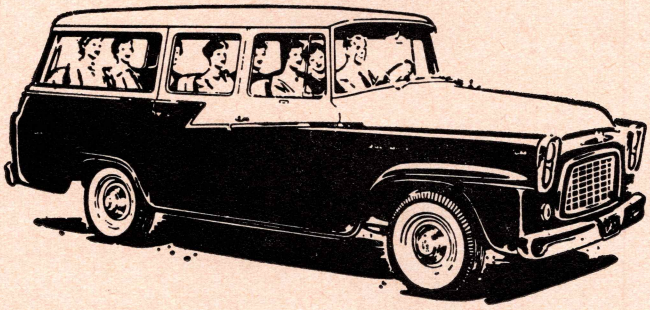

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